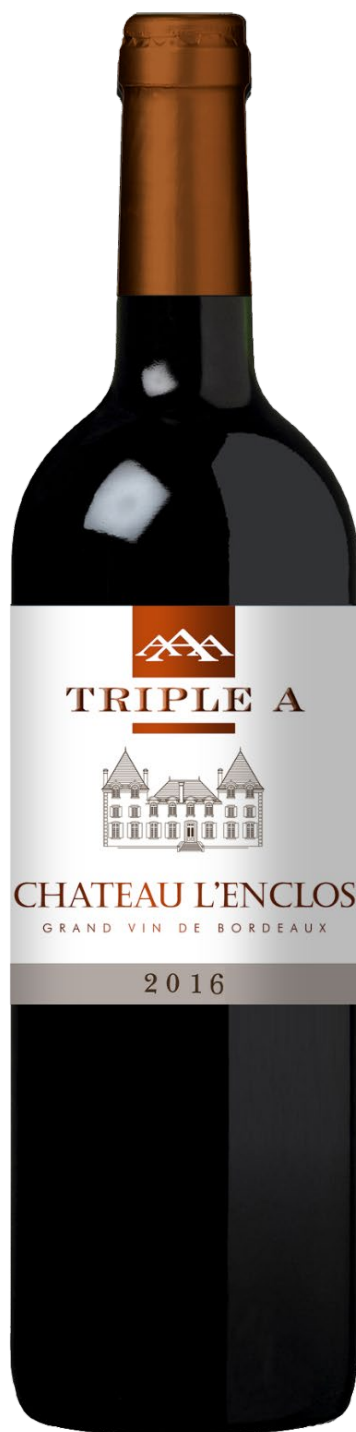


CHÂTEAU L'ENCLOS

TRIPLE A

AOC Sainte-Foy Côtes de Bordeaux

2016



Alcohol: 14,5% vol.



Blending

80% Merlot
20% Cabernet franc



Vineyard

Surface: 5 hectares of vines.
Soils: clay-limestone.
Planting density: 5 000 vines per hectare.
Average age of the vines: 30 years.



Wine growing

Sustainable growing respectful of the plant and the environment.
Average yield: 50 hectoliters per hectare.



Wine making

The harvest is mechanical. A separated vinification of the grape varieties is realized in temperature controlled stainless steel and conical tank. Long vatting (35 days), post-fermentary maceration, work on the lees, malolactic fermentation in tank. The ageing process is realized during 12 months in French oak barrels, including 50% in new barrels.



Tasting notes

Deep concentrated garnet colour close to black cherry. The nose is expressive, close to an elixir, with notes of black fruit and fruit liqueur, as well as liquorice and leather. The aeration enriches with woody, smoky notes with almost a mineral dimension but also fragrances of cherry "mon cherry". Beautifully concentrated on the palate with black berries ready to explode, voluptuous and tasty with these notes of fruit liqueur. On the palate, the wine is soft and unctuous with an invasive fleshiness and a melted tannic structure. The whole is rich, with a long finish.



Medals and rewards

Mundus Vini 2019 - Silver medal
Concours International de Lyon 2019 - Silver medal
International Wine Challenge 2018 - Commended
Guide Hachette des Vins 2019 - 1 star