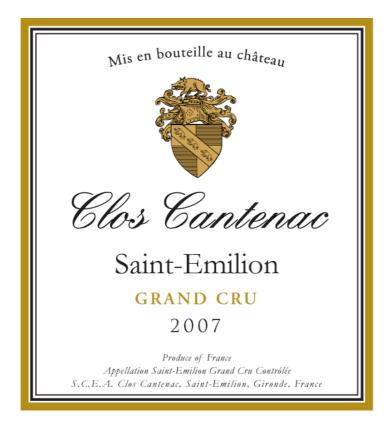
## Saint-Emilion Grand Cru Rouge 2011



## **TASTING NOTES**

Clos Cantenac 2011 is made from 100% fully ripe young Merlot from our 16 year old vines planted in just one south west facing block and picked in absolutely perfect early morning conditions in early September.

The wine shows a deep dense cherry red, with a hugely appealing zesty and lively nose of blackcurrant, blueberries and raspberries with a lush aromatic range of fresh red berries, fragrance, havana cigar, mocha, truffles, spice and a very subtle hint of graphite.

On the palate it displays the same smooth, lush and succulent bright red fruit, plum and black cherry flavours that spread right across the mouth with an impressive intensity of character that is both elegant and generous in delivery. It is deceptively soft with good weight and just the right amount of dryness to counter balance the richness of the wine.

The wine is still very tightly coiled, but it already shows good weight, finese and restraint with a fine structure and futher layers of flavour that give complexity that give way to the well balanced and uplifting purity and freshness of the fruit, the juicy acidity and slight chalky texture that are underlined by silky tannins and an extremey long elegant finish.

This has produced a very interesting and fine wine that will continue to develop for some years to come and will benefit from careful cellaring. But wait a while to taste. Drink 2015 to 2025.

## **TECHNICAL DETAILS**

VINEYARD:	1.3 hectares
GRAPE VARIETY	: 100% Merlot
HARVESTING:	100% by hand, 2nd of September
WINEMAKING:	saignée, fermentation and maceration
AGEING:	aged in 40% New French Oak and 60% $2^{nd}$ year Oak for 18 months
ALC BY VO	13,0%vol
RESIDUAL SUGAR: < 2 g/l	
PRODUCTION:	6000 bottles