

Domain**Ch. Clauzet C.B.**

The earliest written reference to Château Clauzet dates back to 1850. The estate belonged to the Bernard family influential locals and consisted of nearly 80 hectares, half under vine, half devoted to other crops, as was often the case at the time. The present-day buildings including the château, were constructed during the Second Empire. The name Clauzet dates from this period, when Anne Olympe Bernard married Pierre Ulysse CLauzet, bringing the vineyard with her as a dowry. Féret mentions Clauzet in their 1868 edition. Maurice Velge sees his adventure at Château Clauzet as the end of natural evolution. "My father had good friends in Bordeaux. The world of wine always attracted me, and when the opportunity arose to become involved, I decided to step in". After his initial acquisition of 6 hectares in 1997, Maurice Velge purchased other plots with quality terroir. The estate currently has 23 hectares under vine on some of the finest land in Saint-Estèphe.

Vinification

Manual harvest and thermo-regulated vinification with regular pumping over in stainless steel tanks. Cold pre-fermentation maceration for 4 to 7 days. Fermentation temperature 23 - 24 °C. Malolactic fermentation in vats and ageing 100% in barrels (46% new) for 12 - 14 months. Bottled at the property.

Taste

The nose is concentrated. There are notes of wild blackcurrant, violet and slightly camphor combined with subtle hints of clove, a discreet hint of raspberry and toast. The palate is fruity and offers minerality, good definition, harmony and a certain juiciness of the fruit. On the palate, this wine expresses notes of juicy raspberry, juicy redcurrant and more slightly violet, combined with subtle touches of dark berries and a hint of blond tobacco, as well as a subtle saline and chocolate touch. The tannins are structured and discreetly marked. Good length. Hints of chocolate on the finish.

Food pairing

Cheese - hard | Lamb | Beef

General information

Type: Red wine

Grape varieties: Merlot (50%), Cabernet Sauvignon (45%), Petit Verdot (4%), Cabernet Franc (1%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18°C

