Wijnfiche

Château Pape Clément - G.C.C. | Pessac Léognan France (PESSAC-LEOGNAN) — 2019

Vinification

- First sorting in the vineyard, manual harvest in crates
- Manual destemming berry by berry and use of a sorting table
- Transfer into 30-70 hl wooden vats by gravity flow
- Low temperature pre-fermentation maceration
- Manual punching down - 30-40 day maceration
- The wine is run off into French oak barrels by gravity flow
- Malolactic fermentation in oak barrels
- Aging for 18 months in oak barrels

Taste

With their smoky and spicy bouquet, the red wines are of an admirable quality and a very characteristic softness. The wine is both concentrated, fine and harmonious, with an aromatic palette as wide as it is precise. The depth and length in the mouth are exceptional. Quality of the terroir, sustained efforts and dynamism have borne fruit bringing Pape Clément to a level very close to that of the premiers crus.

General information

Type: Red wine
Grape varieties: Cabernet Sauvignon (56%), Merlot (40%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 18 °C

