



LA CLAYMORE  
*vigneron-récoltant*



# CADET du Château La Claymore 2018

LUSSAC SAINT EMILION AOC



## VINEYARD



Molasse du Fronsadais with muddy facies, calcareous and ferruginous subsoils give this wine roundness, power and intense aromas of red fruits.



Age of vines : 25 years.



**MERLOT, CABERNET FRANC**

## WINE



**Tillage cultivation** : simple Guyot pruning. Tillage, leaf thinning and green harvesting for better maturity.



**Harvesting & Vinification** : soft mechanical harvesting, rigorous grape sorting on a vibrating table before vatting. Wine making process is made without the use of SO<sub>2</sub>, in vats under temperature control during fermentation and maceration. Daily pumping over, release at mid-fermentation and long maceration of 6 weeks allow to maximise extraction of aromas and tannins.



**Ageing** : One third in wood. Blending is performed after a 12-18 month vatting period. Natural cold decanting, racking and filtration prior to bottling.

## TASTING



A bright cherry red colour with deep purple highlights. On the nose the wine is fruity with notes of cherries (bigarreau) and wild strawberries, marked by spicy notes of white pepper. The palate is smooth and well-balanced, delicately enhanced by flavours of fresh sloe, blackberry and toffee.



To be served with roast meats and poultry, legs and game, wine sauces, matured cheese, chocolate desserts...



## INTERNATIONAL MEDALS



**GOLD**, Lyon 2020



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