

LA CLAYMORE
vigneron-récoltant






Château la HAUTE CLAYMORE 2019

LUSSAC SAINT-EMILION AOC




The name of **CLAYMORE** (Scottish great sword) is by itself sufficient to remember the English origins of this historic site where English and French soldiers fought during the One Hundred Years' War.





VINEYARD

-  Molasse du Fronsadais with muddy facies, calcareous and ferruginous sub-soils 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 SO₂, 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

-  Deep purple colour. The nose is very fine and reveals scents of black fruits, blackcurrant and blackberry. The wine is elegant and pure on the palate with fine and silky tannins.
-  To be served with roast meats and poultry, legs and game, wine sauces, matured cheese, chocolate desserts...



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