



LA CLAYMORE  
vigneron-récoltant



# Château la HAUTE CLAYMORE 2022

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.



Barcode, Bottle 750ml:

376 01 86 28 039 5

Barcode, Carton case x6:

376 01 86 28 040 1

## 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, MALBEC**

## 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



**90pts Tasted – Andreas Larsson (March 2024)**



"Inky dark purple core and hue. Pure dark fruit, crushed cassis, blackberry, plum, wild herbs and mild oak notes. Dense and fruit forward palate with freshly crushed dark berry flavours, mild oak and rounded tannin, supple and digest with fine purity and length."



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



LA CLAYMORE – Maison Neuve - F 33570 LUSSAC – France

Phone +33 557 746 748/ Email [contact@laclaymore.fr](mailto:contact@laclaymore.fr)/ Website : [www.laclaymore.fr](http://www.laclaymore.fr)