



LA CLAYMORE
vigneron-récoltant



CHATEAU LA CLAYMORE 2022

LUSSAC SAINT-EMILION AOC

In the 11th and 12th centuries, the Bordeaux region was marked by the English presence. At the same time, the Benedictine monks decorated the Saint-Emilion monolithic church with sculptures influenced by the Celtic culture. This mixing of Anglo-Saxon and Celtic culture has thus shaped our region. This is also reflected in the historical name of our estate: **LA CLAYMORE**. English-sounding, this name was written *Claimh Mhor* in Celtic, and referred to the broad **sword** of the Scottish Highlanders, Celtic warriors who are supposed to have fought with the English Army in Aquitaine.

VINEYARD



All our plots are cultivated with the respect for environment and full expression of the terroir: low level of treatment, frequent tillage, systematic leaf-thinning, green harvesting, sorting.



CHATEAU LA CLAYMORE is a blended wine made with our best plots located on the sunny slopes of the Estate. The soil is composed of the famous Fronsac molass with sand facies, and a layer of limestone and clay at the bottom. A very typical terroir, characteristic of Saint-Emilion fine wines, which imparts strength, finesse to our wines, and a good depth on the palate.



Three varieties: **MERLOT** mostly, **CABERNET FRANC**, **MALBEC**

WINE



Wine making process is made without the use of SO₂, under temperature control during fermentation and maceration. Grapes tasted and selected for **CHATEAU LA CLAYMORE**, after running off and pressing, age half in wood and half in cement vats. All our barrels are renewed each year.



Bottled after 15 month's ageing and blending, **CHATEAU LA CLAYMORE** is available in 37,5cl, 75cl Bordeaux Bottles and in 1,5 l Magnum bottles.

TASTING



YVES BECK, 92pts – “Complex bouquet with fruity, spicy and mineral subtle aromas. Everything balances perfectly with precision. Chalky notes on both the nose and the palate add freshness to the wine, with focused and firm tannins. A wine with character that is not simply attractive, but also has yet to convince. I have no doubt as far as I am concerned. 2026-2037”. 2022 deliverables (November 12, 2024)

AWARDS



GOLD Concours Général Agricole de Paris 2024

SILVER Concours International de Lyon 2024

91pts James Suckling (January 2025) – **90pts** RVF 07-08/2025

90pts Andreas Larsson, Tasted (June 2024)



Gencod bouteille 750ml : 376 01 86 28 017 3

Gencod carton x6 : 376 01 86 28 027 2



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