

CHÂTEAU POTENSAC Medoc 2012

01

Provenance:

Potensac, Bordeaux

02

Grape Variety:

48% Merlot 33% Cabernet Sauvignon

19% Cabernet Franc

03

Pairing:

Classic meat dishes, roasted, braised and grilled dishes, Asian dishes, tuna, mushrooms, pasta 04

Serving:

Temperature: 15.5°C





Vineyard Cultivation:

Chateau Potensac takes its name from its location on the top of Potensac plateau, in the northern part of the Medoc. Owned by the Delon family, they're better known for their famous property in St. Julien, Leoville Las Cases. The large Potensac vineyard is planted to 48% Merlot, 33% Cab Sauvignon, 18% Cab Franc and 1% Petit Verdot. Part of what makes the soils of Potensac unique is the limestone deposits, which is similar to what you find in St. Emilion. The vines are on average close to 50 years of age, with some 80 years of age. Located on two slopes, it reaches up to 35 meters at peak elevation.



Vinification:

Takes place in a combination of temperature-controlled, stainless steel vats and concrete tanks. The wines are aged in French oak barrels passed down from Clos du Marquis for between 14 and 16 months, depending on the character and style of the vintage.







Tasting Notes:

It surpassed my expectations from barrel, because as I stated back then, it has developed more flesh to counterbalance those prenatal hard tannins. It has an attractive if unspectacular raspberry, strawberry and tobacco-scented bouquet, quite closed at first, opaque, but opening with several minutes in the glass. The palate is medium-bodied with supple ripe blackberry fruit laced with tobacco and sea salt. I appreciate the finish here. There is satisfying substance, a gentle grip and a classic pencil lead, almost Pauillac-like finish. Enjoy this upstanding Médoc from Jean-Hubert Delon over 10-12 years. 90pts, N.Martin.



Soil Type:

Gravel patches of clay and limestone



Method:

Organic



Unit 6/18 George Street, Sandringham VIC 3191 0401 233 238

Trade Portal

www.closcachet.com.au Instagram: @closcachet

