



CLOS CACHET
the finest French wines

CHÂTEAU ST GEORGES

Cote Pavie - Saint-Emilion Grand Cru

2012

01

Provenance:

Saint-Emilion, Bordeaux

02

Grape Variety:

80% Merlot
20% Cabernet Franc

03

Pairing:

Game, lean meat, charcoaled
vegetables, pork mince,
poultry and charcuterie

04

Serving:

Temperature: 16°C



Vineyard Cultivation:

A family chateau for nearly 150 years, the Saint-Georges Chateau was purchased in 1873 by Jules Charoulet. First a wine merchant and trader in Charleville he settled in Saint-Emilion following the Franco-Prussian War, where he purchased the Clos La Madeleine and Saint-Georges Côte Pavie. Passing down the family traditions, Philippe Masson (great-great-grandson of Jules) now runs the Chateau and continues to bring new ideas and forge new traditions. These vines are 30+ years old.



Vinification:

Manual harvest with destemming and densimetric sorting. Hydraulic vertical press used with fermentation in thermo-regulated concrete vats. Maceration of 3 to 4 weeks, malolactic fermentation in barrels (30% new). Ageing for 18 to 20 months in barrels with racking every 3 months. Bottling done at the chateau, approximately 20 months after harvest.



Tasting Notes:

The 2016 Côte Pavie has a medium to deep garnet-purple color and offers up pure, expressive black cherries, wild blueberries and kirsch scents with touches of menthol, cloves, cedar chest and lilacs. Full-bodied and packed with vibrant, energetic black fruits, it has a firm line of ripe, velvety tannins and bold freshness, finishing very long. 93 pts, Lisa Perrotti-Brown, WA.



Soil Type:

Clay-Limestone



Method:

Sustainable

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Trade Portal

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