



CLOS CACHET
the finest French wines

CHÂTEAU LA MAISON BLANCHE

Montagne-Saint-Emilion

2019

01

Provenance:

Montagne-Saint-Emilion,
Bordeaux

02

Grape Variety:

45% Merlot
55% Cabernet Franc

03

Pairing:

Game, ribeye, beef stew, various
cow cheeses.

04

Serving:

Temperature: 15°C



Vineyard Cultivation:

Louis Rapin, a wine merchant in the right bank, bought the “Château Maison Blanche” and the “La Marsale” in 1938. His daughter Françoise inherited the 40 hectare of Maison Blanche. 2 hectare in St Emilion and the La Rose Figeac estate in Pomerol. Françoise, together with her husband Gerard and their children Nathalie & Nicolas continue the family business. Since 2013, Nicolas has run Château Maison Blanche with Nathalie focusing on Château La Rose Figeac in Pomerol. Maison Blanche is the ‘Grand Vin’ of the Chateau coming from the oldest vines of the estate (some are 100 years old).



Vinification:

Malolactic fermentation in vats, vatting for 2 to 4 weeks. Ageing in French oak barrels for twelve to eighteen months, depending on the vintage. Bottling without filtration* or fining (*except specific market).



Tasting Notes:

The 2019 Maison Blanche is laced with dark cherry, tobacco, leather, incense and torrefaction flavours. There is good depth and power, but also some rough edges in the tannin profile. Even so, this Medoc Cru Bourgeois clearly has potential. 88 points, Antonio Galloni, Vinous.



Soil Type:

Clay and limestone



Method:

Organic and bio-dynamic certified

Clos Cachet

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Trade Portal

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