



CLOS CACHET
the finest French wines

CLOS DU MARQUIS

Saint-Julien

2006

01

Provenance:

Saint-Julien, Médoc, Bordeaux

02

Grape Variety:

44% Cabernet Sauvignon,
41% Merlot, 13% Cabernet
Franc, 2% Petit Verdot

03

Pairing:

Red meat, poultry, game,
or even as an aperitif with
charcuterie

04

Serving:

Temperature: 16°C



Vineyard Cultivation:

Created in 1902, the Clos du Marquis is an historical Médoc brand and is now owned by the Delon family. The Clos du Marquis comes from the best terroirs of Saint-Julien, and are physically separated from those of Las Cases. Located further west and surrounded by several prestigious Second Class Growths. The Clos du Marquis thus displays typical great Saint-Julien characteristics: structure, complexity, balance, harmony, distinction and great ageing potential.



Vinification:

Aged in 50% new oak.



Tasting Notes:

As usual, the second wine, the 2006 Clos du Marquis, exhibits a character similar to the grand vin, but it is a more fruit-forward effort with sweeter tannins, and a more precocious, evolved personality. With super intense black cherry and cedary notes intermixed with hints of licorice and barrique, this deep, medium to full-bodied, velvety-textured wine is ideal for consumption over the next 15+ years. 90 points, Robert Parker.



Soil Type:

Humic podzol over sandy-clay gravel



Method:

Sustainable

Clos Cachet

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Trade Portal

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