



CLOS CACHET
the finest French wines

CLOS DU MARQUIS

Saint-Julien

2012

01

Provenance:

Saint-Julien, Médoc, Bordeaux

02

Grape Variety:

92% Cabernet Sauvignon
6% Merlot
2% Cabernet Franc

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:

The 2012 Clos du Marquis has a very intense bouquet, the more fruit-driven of all the Saint Julien 2012s with layers of black cherries and cranberry fruit, an undercurrent of autumn leaves and cigar box. The palate is medium-bodied with fine definition: smooth and very harmonious, quite intense on the entry and yet without that long sustain on the finish. That does not matter too much, because what comes before is very precise and pure, the class of the terroir evident from start to finish. Wine Advocate.



Soil Type:

Humic podzol over sandy-clay gravel



Method:

Clos Cachet

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Trade Portal

www.closcachet.com.au
Instagram: @closcachet

