



CLOS CACHET
the finest French wines

CLOS DU MARQUIS

Saint-Julien

2015

01

Provenance:

Saint-Julien, Médoc, Bordeaux

02

Grape Variety:

66% Cabernet Sauvignon
31% Merlot
3% 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. 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:

A blend of 66% Cabernet Sauvignon, 31% Merlot and 3% Cabernet Franc, the medium to deep garnet-purple colored 2015 Clos du Marquis gives up expressive notes of warm mulberries, kirsch and blackberry pie with touches of sandalwood, potpourri, anise and charcuterie. The palate is medium to full-bodied with a great core of rich, spicy fruit framed by plush tannins and finishing with an invigorating lift. Wine Advocate.



Soil Type:

Humic podzol over sandy-clay gravel



Method:

Sustainable

Clos Cachet

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Trade Portal

www.closcachet.com.au
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