



Clos Les Remparts

2011
AOC Graves



Variety	50% Merlot 50% Cabernet Sauvignon
Soil	2.5 ha in 4 clusters in Pujols-sur-Ciron on the extension of the limestone plateau of Barsac: <ul style="list-style-type: none">• Guisat Sud – gravel• Le Pingua – gravel• Colas Nord – gravel• Jean Dubos – ferrous sand on clay and limestone
Vines	25-45 years vines, planted at 6,600 per ha, pruned at Guyot simple
Harvest	Machine with manual pre-selection
Winemaking	Fermentation in stainless steel tanks with remontage and délestage Malo-lactic fermentation in barrels Ageing in American oak Bordelaise barrels for 12 months (1/3 new oak) Bottle ageing for 12 months before release to the market
ABV	12.5%
Yields	35 hl/ha
Degustation notes	Dark shiny ruby color Concentrated and aromatic nose with notes of vanilla, red fruits and strained raspberries. Ample on the palate with rich well-balanced sweet tannins and finely roasted and persisting finish.
Food pairing	Game, grilled meats, aged cheese



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