



Clos Dady

Clos Les Remparts

2012
AOC Graves



Variety	100% Merlot
Soil	Selection of old Merlot vines from two parcels in Pujols-sur-Ciron on the extension of the limestone plateau of Barsac: <ul style="list-style-type: none">• Guisat Sud – 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	Manual
Winemaking	Fermentation in stainless steel tanks with remontage Malo-lactic fermentation in barrels Ageing in French oak Bordelaise barrels for 12 months (1/3 new oak) Bottle ageing for 12 months before release to the market
ABV	13.5%
Yields	35 hl/ha
Degustation notes	Concentrated and spicy nose with notes of vanilla, red fruits cinnamon and pepper. Silky and mellow on the palate with smooth and round tannins and long balanced finish. To serve at 16-18°C with game, gravy dishes, aged cheeses.
Food pairing	Game, grilled meats, aged cheese



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