



## Clos Dady

2011  
AOC Sauternes



SCEA de Bastard  
Château Les Remparts – 33210 – Preignac – France  
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[www.facebook.com/Clos.Dady](http://www.facebook.com/Clos.Dady)

Variety	90% Sémillon 10% Sauvignon Blanc
Soil	6 ha spread over 9 clusters in various locations in the commune of Preignac: <ul style="list-style-type: none"><li>• <i>Les Remparts</i> – sandy clays on limestone rock</li><li>• <i>Medudon</i> – sand and gravel</li><li>• <i>Le Violet</i> – gravel</li><li>• <i>Au Gard</i> – gravel</li><li>• <i>Le Maou</i> – gravel</li><li>• <i>La Gravière</i> – gravel</li><li>• <i>Couleyre</i> – gravel</li><li>• <i>Tucau de la Rose</i> – gravel</li><li>• <i>Candalle</i> – gravel</li></ul>
Vines	25-45 years vines, planted at 6,600 per ha, pruned à côté
Harvest	Manually by selective passages
Winemaking	Fermentation in French oak Bordelaise barrels Ageing on lees for 6 months with regular bâtonnage Barrel ageing for additional 12 months Bottle ageing for 6 months
ABV	13.5%
Yields	12 hl/ha
Degustation notes	Deep shiny golden colour. Very intensive aromas of candied fruits, toffee and pineapple complemented by mineral and botrytis notes. On the palate the wine is powerful, with a long finish of candied pears, peaches and quinces. A rich and well-structured wine with fresh acidity and beautiful balance.
Food pairing	To serve chilled to 12°C as an aperitif, with pan-fried veal, <i>foie gras</i> , or sweetbreads, or with seafood curry

