

CHÂTEAU LES CLAUZOTS 2020

GRAVES



Area

34 ha

Age of vines

Average yield of the vines

25 years

20000 hl/ha

History of the estate

The Tach family has owned Château Les Clauzots for over a century. Five generations have worked relentlessly and with passion to build up the reputation of the wines of the estate. This vineyard is ideally situated on the highest part of the village called Saint-Pierre-de-Mons located 60 km South-East from Bordeaux.

Vinification

Cold skin maceration during 24 hours at 8°C. Pressing and juice selection. Cold racking and stalling at 6°C. Alcoholic fermentation with temperature control at 18°C

Ageing

Aging on lees between 6 to 8 months.

Blending

70% Sauvignon blanc25% Sémillon5% Sauvignon Gris

Tasting note

This Clauzots Blanc 2020 presents a brilliant color with a very light color with very pale yellow nuances with green reflections. Very Beautiful color, refined. The nose offers a remarkable complexity between delicacy, elegance and depth. The intensity of the floral and fruity aromas is melted into softer notes of spices and brioche. Very tasty, this nose gives us a good perspective on the rest of the tasting! In the mouth, the tasting opens with a vry nice smoothness, the intensity and the expression of fruity and floral scents offer an incredible minerality to the wine. This perfectly balances midpalate, full of gluttony and smoothness. The tasting concludes with a delicate finish with melted notes of white-fleshed fruits. Pure and tasty are the key words for this 2020.

Awards





James Suckling