

# CHÂTEAU LA GRANDE CLOTTE



## **La Grande Clotte Rouge 2018**

The vineyard of Château La Grande Clotte is on one block, composed of beautiful clay and limestone soil typical of the Lussac Saint-Emilion appellation. The winegrowers take good care of the 6.5 hectares dedicated to red wine vines. We use green harvesting techniques to ensure the highest quality of grapes. When they are fully ripe, grapes are harvested one plot at a time and strictly selected on the sorting table. This fruity, complex, powerful and soft cuvee is a pure expression of *savoir-faire* and respect of the incredible local terroir.

### **Winemakers' side notes**

This wine is defined by a deep dark red colour. On the nose, it's gourmand, fruity with a subtle scent of liquorice and melted notes of vanilla and caramel. On the palate, the wine introduces remarkable softness and roundness, but what really set the vintage apart is its fine structure.

### **Wine Aging Potential**

This wine will reach its full potential in 2023 - 2024. You can keep it in your cellar for 5 to 8 years.

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### **Winemaking Process**

We carefully select each homogeneous zone so the grapes brought to the domain's wine cellar are of the same ripeness. Grapes are sorted and destemmed at the moment they enter the cellar. Wine production sets place in temperature-controlled tanks. Each batch is tasted every day so we can adapt the time of skin contact and determine the best concentration depending on the type of wine we're looking for and the fruits we harvested. We choose to pump over the wine scarcely but regularly so we can extract only the finest tannins which will give elegance and structure to the wine.

### **2018 Vintage**

Years ending with an 8 usually are good fortune! And 2018 was---almost---no exception. Sure, we got soaked during pruning in winter and spent spring fighting mildew, but the vintage took a u-turn in the beginning of July: a glorious summer and early autumn---another Bordeaux region miracle! Summer 2018 was the hottest since 2003 but didn't suffer the same excess and troubles.



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### **Harvest Date**

Merlot : October 5

Cabernet Franc : October 12

### **Aging**

80 % in stainless-steel tanks

20 % in French oak barrels

### **Blend**

Merlot : 90 %

Cabernet Franc : 10 %

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