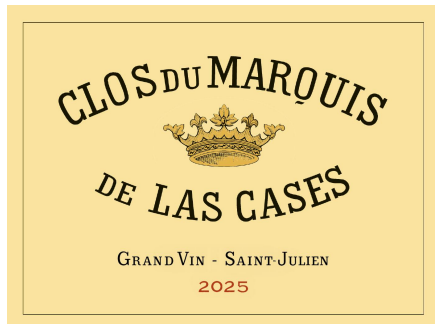




Clos du Marquis 2025

AOC Saint-Julien, Bordeaux, France

PRESENTATION

The Clos du Marquis, created in 1902, finds its origin in the Petit Clos adjacent to the Château de Léoville, residence of the Marquis de Las Cases. The Clos du Marquis comes from the great terroirs of the Saint-Julien appellation that were not part of the cadastre of the former Léoville Estate.

TERROIR

The terroir of Clos du Marquis consists of two adjoining parts. The first includes vineyards in the grand Clos de Las Cases, vineyards producing the wine Château Léoville Las Cases. The second, on the other hand, is outside the grand Clos and is part of the Saint Julien appellation terroirs. The terroir of Clos du Marquis therefore has the characteristics of the great wines of Saint Julien, namely a sea of pebbles on the surface and a subsoil composed of gravel, sand, and clay.

AGEING

18 to 20 months in Merain oak barrels (20% new) - Egg white fining.

VARIETALS

Cabernet-sauvignon 73%, Merlot 21%,
Cabernet franc 6%

TECHNICAL DATA

Production volume: 200000
Surface area of the vineyard: 40.00 ha
Age of vines: 30 years old

TASTING

"Deep purple-hued and almost glass-staining, the 2025 Clos Du Marquis is a blend of 73% Cabernet Sauvignon, 21% Merlot, and 6% Cabernet Franc that's being raised 16 months in 55% new barriques. Ripe black and blue fruits, graphite, and a crushed stone-like minerality all define the aromatics, and on the palate, it's full-bodied, rich, and concentrated, with ripe, polished tannins and a beautiful overall sense of purity and balance." - Jeb Dunnuck

REVIEWS AND AWARDS



92-94
Wine Advocate



95-96
James Suckling



91-93
Vinous



93-95
Jeb Dunnuck

