



## Clément St-Jean Réserve 2018

AOC Médoc, Bordeaux, France

### Our exceptional wine

#### PRESENTATION

This wine is the expression of the king grape variety of the Médoc. It was important for the winery to showcase our technical expertise through a great vintage. Parcel selection, hand harvesting, sorting on the vine, everything is there to make a great wine.

#### TERROIR

25% Gravel  
25% Clay-Limestone  
25% Sandy-Gravelly  
25% Sandy-Clay

#### AGEING

Barrel

#### VARIETAL

Cabernet sauvignon 100%

Contains sulphites.

#### TECHNICAL DATA

Surface area of the vineyard: 2 ha

#### SERVING

Serve between 16 and 18 degrees. Open 1 to 2 hours before consuming

#### AGEING POTENTIAL

10 to 15 years

#### TASTING

This Médoc has a superb intense purple colour. The nose reveals notes of sugar-laden black berries. Blackcurrant, blackberry and cherry blend harmoniously in this delicious bouquet. Aeration opens up the wine a little more, revealing notes brought by ageing in new barrels; the woodiness is delicate and particularly mellow. The palate offers a soft sensation of voluptuousness. The tannins are silky and fruity notes fill the mouth throughout the tasting. The power of Cabernet Sauvignon is perfectly tamed here. This rich Médoc wine requires one to two hours of decanting to fully express itself and be enjoyed in the best possible conditions.

#### CLASSIC FOOD AND WINE PAIRINGS

Game, French cuisine, White meat, Red meat, Poultry

#### REVIEWS AND AWARDS



Gold

Or

Concours de Bordeaux 2020 Or

