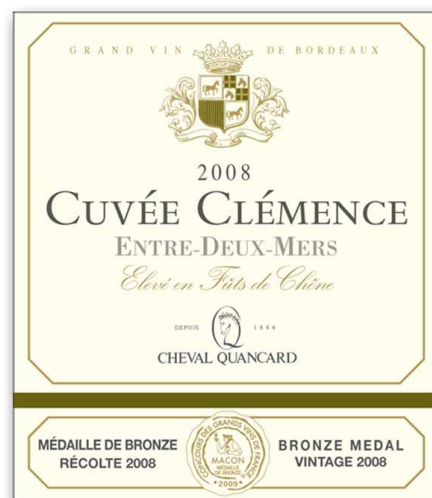


## Cuvée Clémence Entre-Deux-Mers Aged in oak barrels



A superb premium wine from Cheval Quancard made from grapes selected from each plot and vinified for 6 months in oak barrels (with two thirds being replaced each year). The first bottles come on the market in May, depending on the harvest. Emphasis is given to the Sauvignon (70%), Sémillon (20%) and Muscadelle (10%).

### The wine

Location: in the commune of Saint Vincent de Paul,  
17 km north of Bordeaux

Grape varieties: 70% Sauvignon, 20% Sémillon,  
10% Muscadelle.

Ageing: 6 months in oak barrels.

Cellaring potential: 3 years.

### Tasting

The subtle, delicate nose of Cuvée Clémence is complex, intermingling grapefruit, white peach, blackcurrant and toast. Full-bodied and lively on the palate with a background of pleasant woody and floral aromas.

### Serving

Serve as an aperitif or with fish, seafood and shellfish  
and also with cheese.

