

CUVÉE CLÉMENCE

Entre-Deux-Mers

2015



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 Blanc (which account for the majority), Sémillon (20%) and Muscadelle (10%).

Location : Bordeaux
Terroirs : clay and limestone
Planting density : 4500 Vine / ha

Yield : 55 hl / ha
Grape varieties : Muscadelle, Sauvignon, Semillon

Our Cuvées

THE WINE

Blend

10% Muscadelle, 70% Sauvignon, 20% Sémillon

Vinification

Traditional

Ageing

6 months in oak barrels

Ageing potential

Ready to drink now, this wine will keep for 1 to 3 years

Tasting

A subtle, delicate Entre-Deux-Mers with a complex nose intermingling grapefruit, white peach, blackcurrant and toast. Full-bodied and lively on the palate with a background of pleasant woody and floral aromas.

Food pairing

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



AWARDS

- Gold Concours International de Lyon 2016
- Gold Berliner Wein Trophy 2017
- Simply Bordeaux Hong-Kong 2016
- 87 Pts Wine Enthusiast 2016

