



# CUVÉE CLÉMENCE

ENTRE-DEUX-MERS 2018

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%).

## THE VINEYARD

LOCATION : BORDEAUX

YIELD : 55 HL/HA

TERROIRS : CLAY AND LIMESTONE.

GRAPE VARIETES : SAUVIGNON, SÉMILLON, MUSCADELLE

PLANTING DENSITY : 4500 VINE / HA

## THE WINE

### Blend

70% Sauvignon, 20% Sémillon, 10% Muscadelle

### 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 de Lyon, 2019  
2 stars, Guide Hachette des Vins, 2020