



CUVÉE CLÉMENCE

ENTRE-DEUX-MERS 2019

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

TERROIRS : CLAY AND LIMESTONE.

PLANTING DENSITY : 4500 VINE / HA

YIELD : 55 HL/HA

GRAPE VARIETES : SAUVIGNON, SÉMILLION, MUSCADELLE

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

88 points, Wine Enthusiast, 2020
Gold, Challenge International du vin, Blaye 2020

