



CLOITRE DES DAMES

red

AOC MARGAUX

2005



GRAPE VARIETIES

48 % Cabernet Sauvignon
40 % Merlot
10 % Cabernet Franc
2 % Petit Verdot

TERROIR

Fine sandy-gravelly soils in clays and sits with chalky outcrops.
Yield per hectare: 35hl.
Average age of the vineyard: 30 years old.

WINEMAKING

Picked by hand using wooden crates, followed by selective sorting, the fruit is harvested in separate order depending on the criteria for the different grape varieties, terroir and ripeness.
Traditional way of winemaking; during fermentation the wine is pumped-over, allowed breathing, cold-steeped and the vats are emptied, then the wine is sprayed back over the cap. Temperature during alcoholic fermentation is kept between 28°C and 30°C, and steeping lasts for between 20 and 25 days.

TASTING NOTES

Very fine tannins, sign of its great maturity. This wine is powerful, well balanced, with a good freshness and aromatic outburst. The texture is silky and elegant, proof of a great Margaux.