



CLOITRE DES DAMES

red

AOC MARGAUX

2008



GRAPE VARIETIES

50 % Cabernet Sauvignon
40 % Merlot
10 % Cabernet Franc

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

Traditional winemaking, with a vatting time of 21 days in cement tanks. A part of malolactic fermentation is done in new barrels.
Ageing lasts 12 months in french oak barrels, 30 % in new ones.

TASTING NOTES

Beautiful young robe with still few blue tints. The nose is characterized by aromas of red berries and a woody hint.
In mouth, this wine is round and sweet with a straight finale.
Easy to drink today, this 2008 can also be kept few years.