



CHÂTEAU PAPE CLÉMENT

Grand Cru Classé de Graves

Pessac-Leognan AOC

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VARIETALS	54% Merlot, 44% Cabernet Sauvignon, 1.5% Petit Verdot, 0.5% Cabernet Franc	
VINTAGE	2019	
REGION	Pessac-Leognan, Bordeaux, France	
TECHNICAL DATA	Alcohol 14%	
APPEARANCE	Deep garnet-purple colored.	
NOSE	The intense nose of blackcurrant and blackberry develops a spicy complexity.	
PALATE	From the suave attack, the wine unfurls an impressive velvety framework: a silky texture with melted tannins, bursting with full, fleshy aromas of juicy black fruit, toasty notes and floral iris. A concentrated, dense wine with magnificent balance. The finish is fruity and floral, with hints of marigold and spicy freshness. A signature Pape Clément, racy and elegant.	
AGEING	It was aged for 18 months in 90% oak barrels and 10% wooden foudres.	
PAIRING	Best served with red meat, truffle dishes, game courses (particularly wild boar and deer) and cheese.	
RATINGS	98pts <i>Robert Parker</i> WINE ADVOCATE	4.3 VIVINO 
	97pts JAMESSUCKLING.COM 	
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