




# CLOS DE L'ORATOIRE

## Saint-Émilion Grand Cru Classé

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VARIETALS	85% Merlot, 15% Cabernet Franc
VINTAGE	2018
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Deep garnet-purple color.
NOSE	The 2018 Clos de l'Oratoire sports a nose of plum preserves, chocolate-covered cherries and mulberries, plus hints of candied violet, licorice and Sichuan pepper.
PALATE	The medium to full-bodied palate is laden with juicy black fruits plus loads of exotic spice and earthy accents, supported by very ripe, soft tannins and seamless freshness, finishing long and fragrant.
AGEING	In new barrels (45%), on fine lees, for 16 months. No fining.
PAIRING	Saint-Émilion goes really well with beef dishes such as braised beef, beef burger with cheddar and bacon or with mushroom.
RATINGS	93pts <b>Wine Spectator</b> 93pts <b>falstaff</b> 4.2 <b>VIVINO</b> 
ORDER CODE	FR0317