




CLOS DU MARQUIS

Saint-Julien AOC

VARIETALS	67% Cabernet Sauvignon, 19% Merlot, 14% Cabernet Franc
VINTAGE	2021
REGION	Saint-Julien, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Deep, dark ruby-red color, with purple hues.
NOSE	Spicy, floral and expressive in the nose with beautiful ripe blackberry notes.
PALATE	Rich and minerally with a glossy patine and very impressive tannins. Low yields and the predominance of the Cabernets in the blend, make this a rich, complex wine layered with different flavours of autumn fruits, truffles, cedar, mineral and gravel.
AGEING	12 months in French oak barrels.
PAIRING	Perfect to accompany red meat, grilled or in sauce, game or lamb. Very muscular for the vintage, it needs time to soften, therefore is advisable to decant it 1 hour before.
READINESS FOR DRINKING	Drink now until 2046.
RATINGS	93-94pts JAMESSUCKLING.COM 4.1 93pts <i>Robert Parker</i> WINE ADVOCATE 
ORDER CODE	FR0530