

CHÂTEAU PAPE CLÉMENT CLÉMENTIN DE PAPE CLÉMENT



PRODUCER

Bernard Magrez

WINE REGION

Pessac-Leognan

STORY Château Pape Clément is one of the oldest properties in Bordeaux. The vineyard was first planted in the 13th century by Bertrand de Goth, the youngest son of a noble family from Bordeaux. He was the Archbishop of Bordeaux and became Pope in 1305, then took the name of Clément V. The vineyard was run by the Bordeaux Archbishopry until the French Revolution. The estate can take pride in the production of wine in the same vineyards for over 7 centuries.

VINEYARD The soil is characterized by Clay gravels dating back to the end of the Pliocene epoch and the Quaternary period. The vines are on average 30 years old, with grass grown between rows and integrates pest management, tillage with animal traction as well as manual harvest in small crates. The vineyard spreads over 123 acres.

VINIFICATION The fruit is manually destemmed, and transferred to vats by gravity flow. Low temperature pre-fermentation maceration occurs along with manual punch downs for about 30-35 days. The wine is then run-off into French Oak Barrels by gravity flow, where malolactic fermentation will also take place. Aging for 16 months in oak barrel.

TASTING NOTES This wine has a deep smoky note on the nose. The palate is elegant and refined with structured tannins, with a broad bouquet of dark fruit, hints of pine and a long gripping finish.

FOOD PAIRING Pairs perfectly with a hearty lamb stew or filet mignon.

QUICK FACTS

VARIETY

50% Cabernet Sauvignon
47% Merlot
2% Petit Verdot
1% Cabernet Franc

AGING

Oak

CERTIFICATION

Terra Vitis

