

Signature Clos Saint-Vincent

Saint-Emilion Grand Cru

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History

The wines from Clos Saint- Vincent, in the Saint-Emilion Grand Cru appellation, offer a perfect example of the classic Bordeaux style: an exercise in balance, uniting the cardinal qualities of the wine in the expression of fruit and a hint of woodiness from barrel ageing.

The property's 17 hectares present the tightly woven fabric of remarkable, uniform terroir. A vein of gravel runs through it, giving the wines a silky quality that can be attributed to the tannins. This unusual feature is conducive to the expression of a certain precision which is reflected in the purity of the property's wines. Merlot, Cabernet Franc and Cabernet Sauvignon play their roles in the complex dialogue demanded by harmonious terroirs that are the source of the subtlety of expressive wines.

Entrusted to Saint Vincent, the patron saint of winegrowers, the tendency of the well-named Clos is to produce wines that represent the traditional Bordeaux style. Plot selection is particularly meticulous, given that some of the vines are more than 60 years old. We are dedicated to preserving and making the most of this heritage.

Appellation

Saint-Emilion Grand Cru

Topography

Located just beneath the picturesque village of Saint Emilion, Clos Saint-Vincent has 17 hectares of vines.

Surface of the vineyard

17 ha

Soil

Stretching over the hillside, the vineyard is planted in gravel-silica soil, on alluvial formations that are difficult to date, but which are certainly from the Quaternary period.

Grape varieties

75% Merlot
15% Cabernet Franc
10% Cabernet Sauvignon

Average age of the vines

25 years

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Farming method

Sustainable agriculture methods have been adopted with a view to preserving the Clos Saint-Vincent's winegrowing heritage. The property's vines are trained using single Guyot pruning.

Optimal ripening conditions are created through the removal of excess leaves and unwanted shoots and, when necessary, green harvests.

Average yields

45 hl/ha

Winemaking

Some of the plots are harvested manually. The grapes are then meticulously sorted on their arrival at the winery. Vinification is traditional with a cold prefermentation maceration in temperature-controlled stainless steel tanks;

The wine is drawn off after 25 days. A proportion is then transferred to French oak barrels for 12 months. One third of the barrels are renewed each year.

Production

15 000 bottles

Team

Managing Director
Thierry Budin

Technical Director
Anne Le Naour

Vineyard Manager
Vincent Labergère

Consultant Oenologist
Hubert de Bouïard



Winery and vineyard visits

Professionals only, by appointment.
Sales through the Bordeaux négoce.


CA GRANDS CRUS

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