




CLOS DU MARQUIS

Saint-Julien AOC

VARIETALS	65% Cabernet Sauvignon, 22% Merlot, 13% Cabernet Franc
VINTAGE	2011
REGION	Saint-Julien, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5% Total Acidity 3.97 pH 3.45
APPEARANCE	Inky black cherry with black core.
NOSE	The nose is bright and floral and expresses a delicate bouquet of red and black fruits, cassis, flowers and herbs.
PALATE	On tasting, the texture is ample, with fine fruit fragrance, lovely elegance, great length with finesse in the tannins to the very end. A supple and charming Clos du Marquis.
AGEING	12 months in French oak barrels.
PAIRING	Perfect to accompany red meat, grilled or in sauce, game or lamb. It's advisable to decant the wine 1 hour before tasting it.
READINESS FOR DRINKING	Drink now and over the next 6-8 years.
RATINGS	92pts JAMES SUCKLING.COM 91pts Wine Spectator 90pts falstaff 
ORDER CODE	FR530