





CHÂTEAU VIEUX CLOS

Saint-Émilion Grand Cru AOC

www.vignobles-mouty.com

VARIETALS	80% Merlot, 20% Cabernet Franc
VINTAGE	2020
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Deep ruby red.
NOSE	The nose reveals aromatic notes of cherries, blueberries, spices and blackcurrant.
PALATE	On the palate, you can detect how Merlot brings its sweetness and its fruitiness to the blend, while the Cabernet Franc gives its robustness and the finesse of its tannins which restore a beautiful complexity.
AGEING	Aging 16 months in 50% new barrels and 50% one-year-old barrels of 350 liter.
PAIRING	Game dishes or matured cheeses are ideal food choices as well as chocolate desserts.
READINESS FOR DRINKING	It can be kept for more than 15 years.
RATINGS	 Wine in organic conversion. 
ORDER CODE	FR580

VINUM LECTOR