



CLOS DUBREUIL

BENOIT TROCARD - BORDEAUX



CLOS DUBREUIL Saint Emilion Grand Cru

Appellation : Saint-Emilion Grand Cru
Vintage: 2021
Area : 6.6 Ha
Terroir: Plateau calcaire
Place : Saint Christophe des Bardes
Blending : 80 % Merlot, 20 % Cabernet Franc
Ageing method: 20 month (50% new oaks)
Owner : Benoit Trocard



The Estate and the wine

This small property belonged to Benoît Trocard since 2002, is situated on the limestone plateau of Saint Emilion.

The vines are subject to the greatest care. De-budding, thinning out, green harvest, sowing of grass: All these operations are performed in order to obtain high-quality grapes with an optimum maturity. The harvest is carried out by hand by placing the grapes in small crates. After very strict selection of the grapes, winemaking is performed using uncrushed berries submitted to a 10-days pre-fermenting cold maceration and then to a 2-to-3 days fermentation at about 24 °C. After a 6-to-8 weeks, barrels are filled with the wine to allow the malolactic fermentation.

After this fermentation, the wine is stored in the 100% new oak barrels for a 20 months ageing. Clos Dubreuil combines power, concentration, richness and a great finesse.

Wine Tasting by our Cellar Master

Deeply red color.

The smell is silky with a nice expression of aromas, fine and pure.

We can find notes of dark fruits and red fruits coulis.

When you swirl your glass, the smell reveals cocoa notes, gravy sauce and clove.

Inside the palate, tannin are well matured. A lot of volume, fleshy and density.

A long persistence.

RETROUVEZ-NOUS SUR



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