

Secrets de Clocher Montagne-Saint-Emilion 2022

AOC Montagne-Saint-Emilion, Bordeaux, France

The tasty wine appellation Montagne-Saint-Emilion is unveiling between Pomerol on the West and Saint-Emilion on the South. With qualitative homogenous soils, an exception in the region, the area produces original wines that you should get to know better. The Union de Producteurs de Saint-Emilion offers the opportunity to discover some of them...

TERROIR

Clay-limestone soils

IN THE VINEYARD

Harvested by plots and grape varieties selections

WINEMAKING

Filling-in stainless steel or concrete vats with temperature control

Pre-fermenting maceration

From 20 to 30 days maceration

Malolactic fermentation in vats

AGEING

Aged in vats from 12 to 14 months

VARIETALS

Merlot 75%, Cabernet franc 25%

13.5 % VOL.

Contains sulphites.

SERVING

Serve at room temperature.

TASTING

A bright, full-bodied wine with floral red berry and plum aromas over a lively and fruit-forward palate.

FOOD PAIRINGS

Enjoy this red while young and fruity with a range of foods from poultry to quiches and pizza or with cheeses.

