

LOUIS VIALARD

MAISON DE NÉGOCE DE VINS

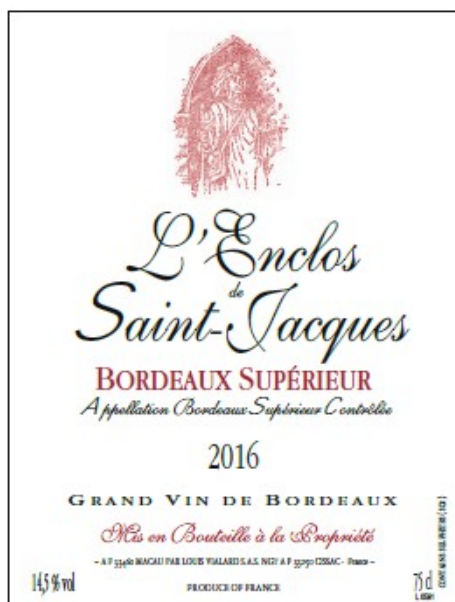
— à Bordeaux depuis 1969 —

L'Enclos de Saint-Jacques 2016

AOC Bordeaux Supérieur

The wine is produced from a 12 hectares property located right next to Château Siran and Château Dauzac (5th Growth), very near to the village of Margaux.

The best parcels of dry marshes were planted in Black Merlot, Cabernet Sauvignon and Cabernet Franc on rootstocks adapted to the soil. A deep understanding of local traditions, a dedicated work and high quality requirements allowed reaching maturity and an excellent plant level.



Soil:

"Palus secs", typically clay and silica; Stocks density, average age 5000 stocks/hectares, 16 years old in average. The parcels are located just next to the famous Château Dauzac and Siran.

Grape varietal:

Black Merlot 75%, Cabernet Sauvignon 20%, Cabernet Franc 5%.

Vineyard's work:

Mechanical work, no herbicide, or insecticide since 1996.

Alcoholic fermentation: 20/25 days, at 28 C°, trickling thermoregulation.

Aging:

Alternating tank with one-year old French oak barrels for 14 to 16 months.

Tasting note

Fragrances of ripe raspberries and a gorgeously dense structure, ample and long in mouth.

The nose and palate are assaults of black cherries and blackberries, with a touch of vanilla in the background.

In the mouth it's medium bodied with a lush and elegant mouthfeel. It finishes with a silky coating on the teeth, a delicate tannin on the tongue, and the taste of black cherries with a touch of cigar box.

