

Clos des Menus Saint Emilion Grand Cru 2003

Grape Varieties: 75% Merlot, 15% Cabernet Sauvignon, 10% Cabernet Franc
Vintage: 2000
Tasting Notes: A lovely ruby color with violet rim. Elegant nose, spicy and soft with good depth.

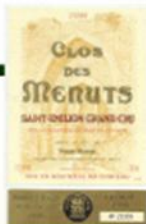
Clos des Menus Saint-Emilion Grand Cru
 The CLOS DES MENUTS holds a privileged place among the SAINT-EMILION GRAND CRUS. With a subsoil of clay and chalk, situated in the very center of the appellation, it produces a full-bodied wine full of sap that is racy and generous. Traditional vinification in a modern vat room followed by ageing in barrels for two years enhance and refine every trait conferred by the soil. It must be pointed out that CLOS DES MENUTS is one of the few wines which has the privilege of ageing in monolithic cellars, at a perfectly constant temperature of 12 degrees Celsius.



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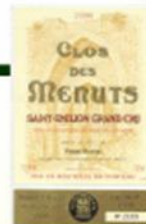
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