

Clos du Pavillon



VINTAGE	2015
REGION	Bordeaux
APPELLATION	Puisseguin Saint-Emilion
VARIETAL	100% Merlot
ALCOHOL	14.50%
TERROIR	Limestone & clay plateau
INFO	<p>2 Ha (4.94 Acres) within 3 plots in Puisseguin Saint-Emilion.</p> <p>30 to 40 years old vine, 6500 vines' plant high density - Low yields, hand harvesting & sorting - Vinification in small concrete tanks - 12 months ageing in 2 & 3 years old medium toast French Oak barrels - then 6 months in concrete tanks before bottling</p> <p>2015 Vint. : 750 Cs production - Bottled Sept. 17.</p> <p>Unfined / Light Filtration if needed</p> <p>Sustainable Agriculture</p>

About the Estate:

Before settling in Montagne, Gonzague Maurice worked in the wine business for several years, first two years in Sancerre, then 4 years in a domain in Haut-Medoc. He then followed a specialized training course at Chevalier (Pessac-Léognan), Château Poupille (Castillon Côtes de Bordeaux) and Domaine de l'Île Margaux. In 2005 he decided to buy an old winery and 3.2 hectares of vines. Its installation required a lot of work since the vines were in very poor condition. More than 3000 vines to replant. The vat room was also in an average state, with functional concrete vats but a large layer of scale to be removed. Once set up, he decided to expand the estate, which currently covers 7.5 hectares in Montagne Saint-Emillion, 2.5 hectares in Puisseguin Saint-Emillion and 3 hectares in Castillon.

We've been introduced by common personal relations, and tasted Gonzague MAURICE wines, attentively following the evolution and progress over the years. We started offering Clos du Pavillon & La Folie from, the 2008 Vintage.

Clos du Pavillon is made from 3 little plots on limestone-clayey plateau (4.94 acres in total). 30 to 40 year old vines planted with high 6000 to 6500 vines' plants' density. Green harvesting and leaves' removing done - if necessary - on the sunrise exposure, to aerate grapes without too much sun exposure. 35 to 45 Hl. / Hectare maximum yield. Hand harvesting & double sorting. Thermo-controlled vinification & malolactic fermentation in small (60 to 80 Hl) concrete tanks. 12 months ageing in 2 and 3 years' old (not new) French Oak & medium toasted barrels (Taransaud), then 6 additional months ageing in concrete tanks before bottling.

Tasting Notes:

"Pure Merlot with deep color, elegant & complex nose of ripe blackberries & blueberries, with delicate toasted & cocoa notes. The charming palate does confirm the aromas, ample & fleshy, with silky tannins & persistent length." GH

Press Review:

" Blackcurrants, mulled cherries, chocolate, tobacco, & loamy earth all emerge from the glass, & it's rich, mouth-filling, & medium to full-bodied, with a great texture. It's another terrific wine from this estate I'd be happy to drink." **91 Pts** *Jeb Dunnuck*

" This bold, rich wine comes from a vineyard planted at a high density. Tannins & black-fruits flavors have softened into one other, just hinting at dark chocolate & a dry core. This concentrated, dark wine is ready to drink." **90 Pts** *Roger Voss - Wine Enthusiast* April 21'