

## Clos du Pavillon



<b>VINTAGE</b>	<b>2016</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Puisseguin Saint-Emilion</b>
<b>VARIETAL</b>	100% Merlot
<b>ALCOHOL</b>	14.50%
<b>TERROIR</b>	Limestone & clay plateau
<b>INFO</b>	2 Ha ( 4.94 Acres) within 3 plots in Puisseguin Saint-Emilion.  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  2016 Vint. : 750 Cs production - Bottled Sept. 18.  Unfined / Light Filtration if needed

### 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 (no new) French Oak & medium toasted barrels (Taransaud), then 6 additional months ageing in concrete tanks before bottling.

### Tasting Notes:

Rich, ample & round nose, on ripe berries, then going on black-fruits, cassis, leather hints & notes of old Merlot vines' expression. Juicy & balanced 1st palate with silky tannins, then followed by licorice, touch of chocolate, truffle & light peppery notes, Serious but silky length thanks to perfect oak aging, ending on black-fruits.

### Press Review:

"... rich wine. Despite it's power, the wine shows restrained elegance that sets the black fruits off against ripe tannins. Acidity completes the balanced wine." **92 Pts** Roger Voss - Wine Enthusiast Aug. 21'

"More chocolate, loamy earth, tobacco, & assorted dark fruits emerge from the 2016 and it's a broader, chewier wine with plenty of mid-palate depth & a great finish. It's another satisfying, balanced, rock-solid wine from this estate." **90 Pts** Jeb Dunnuck