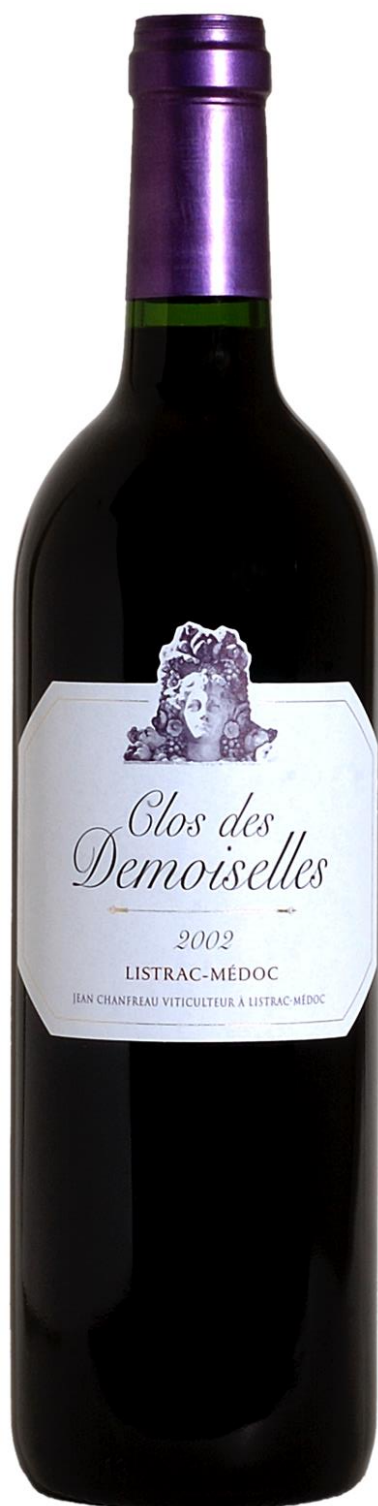


CLOS DES DEMOISELLES

Listrac-Médoc



Clos des Demoiselles matures its 4 hectares of old Merlot and Cabernet Sauvignon vines on the south slope of the Puy de Menjon, highest point of the Medoc. After belonging to the same family since 1820, Jean Chanfreau bought the estate in 2002. He has since risen to the challenge of expressing the unique character of this deep Pyrenean gravel terroir. Jean and Marie-Helene Chanfreau vinify with passion the produce of this tiny vineyard, planted mainly with Merlot, in order to express the finesse and the balance of its wine. The grapes are handpicked when perfectly ripe. The wine is matured in oak barrels until it is bottled and can finally reveal the marvellous character of its fine gravel soil. This well-balanced wine develops charm and richness early in the bottle, allowing it to be enjoyed young.

Sustainable viticulture: Terra Vitis

Soil type: Pyrenean gravel on a limestone subsoil containing fossils

Area: 4 hectares

Wine Grape Varieties: 62 %Merlot, 38 % Cabernet Sauvignon

Production: 20 000 bottles.

Winemaking process: A strict selection of the parcels and the grapes takes place during the harvest. After a gentle crushing and destemming of the grapes, the must is put into small-thermoregulated vats ensuring that the fermentations are perfectly controlled, bringing out the expression, the richness and the nuances of each plot. The vatting period lasts 20 to 25 days depending on the vintage.

Ageing: Maturing lasts around 14 months in merrian oak barrels, a 1/3 of which are replaced each year. We then undertake the final blending before bottling at the chateau

