

## CLOS DES DEMOISELLES Listrac Médoc



### PRESENTATION

Clos des Demoiselles matures its 2.4 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, the estate was taken over by Jean Chanfreau in 2002. He has since risen to the challenge of expressing the unique character of this deep Pyrenean gravel terroir.

The produce of this tiny vineyard, planted mainly with Merlot, is vinified with passion by Jean and Marie-Helene Chanfreau, in order to express the finesse and the balance of its wine.

### TASTING

The grapes are hand-picked 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 terroir. This well-balanced wine develops charm and richness early in the bottle, allowing it to be enjoyed.

### TECHNICAL INFORMATION

**Owner :** Chanfreau Family

**Surface of the vineyard :** 2.4 hectares

**Grape varieties**

62% Merlot

38% Cabernet Sauvignon

**Soils :** A slope of fine gravel on a limestone subsoil containing fossils.

**Culturales methods:**

The principals of integrated agriculture are respected. Great care is taken in cultivating the vines, grass is maintained between the rows and the grapes are handpicked

**Vinification :**

Fermentation in small vats at moderate temperature and early transfer to barrels (40% new).

**Maturation:**

14 months in oak barrels. The wine is matured on fine lees. Bottled at the château