

Clos  Bourgelat

ONCLE JEAN



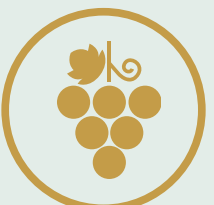
Luminous
Ruby



Expressive
Stewed fruit
Gourmand



Ample
Supple
Roundness



50% Merlot
50% Cabernet
Sauvignon



14-16°C



Now until 5 years



Maceration and alcoholic fermentation in concrete vat during 3 weeks with pump-overs and delestages - ageing in new (20%) and old barrels (french and US oak wood) during 12 months and cement vat-selection final blending - small batch production



AOC
Graves



Gravelly soil on
sandy-clayed subsoil



13%vol



Manual grape
harvest with parcel
selections



14.91 Ha
culture HVE3-N4
(reasoned cultural approach)
Vignoble : 40 years



Family run estate
since 1889
Wine grower:
Lafosse Antoine
Œnologist:
Lucile Leclercq - ENOSENS



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