



CLOS LA MADELEINE

Saint-Émilion Grand Cru Classé

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Grand Cru Classé

Appellation	Saint-Émilion Grand Cru
Area under vine	2.3 hectares (5.6 acres)
Soil types	Clay and limestone
Vineyard grape varieties	76% Merlot - 24% Cabernet Franc
Viticulture	“Culture raisonnée” Soil tilling (4 ways) Vine growth management adapted to the climatic conditions
Harvest	Manual harvest Double sorting: manual and optical
Winemaking	In stainless-steel vats, oak casks and barrels. Gentle & controlled maceration & extraction
Aging	16-18 months in French oak barrels (40% new)

## History

Clos La Madeleine, a jewel-like vineyard of just 2.3 hectares, is located on the south-facing plateau and terraces of Saint-Émilion, nestled in the vineyard of Château Bé-lair-Monange. The estate was acquired by Ets. Jean-Pierre Moueix in September 2017.

The Magdelaine sector has been home to the leading wines of Saint-Émilion since vines were first planted here in the 6th century. Clos La Madeleine, a privileged enclave in this propitious hillside, exemplifies the elegance and minerality characteristic of these well-exposed limestone parcels.

The vineyard of Clos La Madeleine, planted on limestone bedrock covered, in some areas, by just 50 cm of clay, is managed with attentive care throughout the year (ploughing, selective cover-cropping, leaf thinning, green harvesting). A manual harvest followed by two thorough sortings ensure that only those grapes which have achieved optimal maturity are selected. Following the alcoholic fermentation in stainless-steel tanks and large oak casks, the wine undergoes malolactic fermentation in new French oak barrels. The wine is then aged in oak barrels for 16 to 18 months.

Mr Hubert de Bouard de Laforest acted as consulting oenologist for Clos La Madeleine from 2006 until the 2016 harvest. The Ets. Jean-Pierre Moueix technical teams took over full management of the property following the acquisition.

The wines of Clos La Madeleine, charming, elegant, with a remarkable mineral streak, embody the distinction of this noble terroir.