

CH PAPE CLÉMENT 2019

grand Cru Classé

PESSAC LÉOGNAN BLANC

/ Per fles min. 12 flessen

The Wine Advocate – 95-97/100

A blend of 46% Sauvignon Blanc, 40% Semillon and 14% Sauvignon Gris, the 2019 Blanc was harvested from the 30th of August to the 13th of September. It was vinified in various types of vessels. Sixty percent was fermented in French oak barrels of varying capacities ranging from 225 to 500 liters, 22% of which were new. Seven percent was fermented in concrete eggs. Seventeen percent was fermented in large, French oak foudres, with 44% new. And 16% was fermented in temperature-controlled stainless steel vats. The nose of this nascent beauty was locked up tight for the first few minutes, eventually unfurling to offer subtle scents of fresh pineapple, green guava, kumquat and lemon zest with an emerging core of honey-drizzled white peach, chopped almonds and oyster shells plus a waft of baker's yeast. Medium-bodied, the palate is beautifully nuanced and poised, delivering fantastic intensity with a racy backbone and gorgeous satiny texture, finishing with epic length. Stunning.

Vinous – 91-93/100

The 2019 Pape Clément Blanc has an attractive bouquet with scents of caramelised pear, peach skin and light waxy aromas. As usual, the oak is a little more prominent here compared to its peers. The palate is well balanced with a fine bead of acidity, subtle guava and lychee notes on the entry, perhaps even a little Muscat towards the finish. I would have just liked more complexity and *mineralité* to be expressed on the aftertaste. Tasted twice.

J.M. Quarin – 91/100

Couleur claire, aux reflets jaunes. Nez intense, fin, au fruité très mûr, bien plus que les crus de Léognan, avec un fond mentholé. Bouche grasse dès l'attaque, évoluant fondante, avec du corps, du goût et pour la première fois une nuance de sauvignon qui marque un peu la finale. Longueur normale. 2022 – 2030.

J. Suckling – 96-97

WIL JE GRAAG MEER WETEN?

Schrijf je nu in op onze nieuwsbrief om op de hoogte gehouden te worden van de laatste nieuwtjes.

E-mailadres*

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