

CLOS DU MARQUIS 2019

(2e wijn Ch Leoville Lascases)

SAINT JULIEN

/ Per fles min. 12 flessen

Vinous – Antonio Galloni – 91-93/100

The 2019 Clos du Marquis is a bold, luscious Saint-Julien with plenty of up-front appeal to match its mid-weight structure. Blackberry jam, chocolate, licorice, dark, spice and lavender add to a feeling of darkness. This easygoing Saint-Julien offers plenty of immediacy. The tannins are present, but they are also nicely enrobed by the fruit.

The Wine Advocate – 93-95/100

The 2019 Clos du Marquis is composed of 70% Cabernet Sauvignon, 7% Cabernet Franc and 23% Merlot, harvested between the 21st of September and 9th of October. It is aging in French oak barriques, 50% new. The alcohol is 14.1% with a pH of 3.62 and an IPT of 79. Displaying a deep purple-black color, the nose is a little reticent to begin, but with just a little coaxing, it soon opens out to show off impressively flamboyant notes of blackberry preserves, baked plums and blackcurrant pastilles with suggestions of cinnamon toast, Darjeeling tea, licorice and camphor plus a hint of wilted roses. Medium to full-bodied, the palate layers in all of these exciting mineral sparks with the energetic, fresh black fruits, supported by rock-solid, ripe, grainy tannins and bold freshness, finishing long and earthy. This a very polished and sophisticated Clos du Marquis!

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*

Inschrijven

