

# LE CLEMENTIN DE PAPE CLÉMENT 2019

## PESSAC LÉOGNAN BLANC

/ Per fles min. 12 flessen

### **Vinous – 89-91/100**

The 2019 Clémentin de Pape Clément Blanc has quite an intense bouquet that oddly reminded me of a white Rhône, touches of praline infusing the light peach and orange zest aromas. The palate has a pleasant spiciness on the entry. Quite saline in the mouth, harmonious with an uncomplicated but vibrant finish. Fine.

### **The Wine Advocate – 90-92/100**

A blend of 90% Sauvignon Blanc and 10% Semillon, the 2019 Clémentin de Pape Clément 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 is already quite complex, offering a range of savory and fruit scents including baking bread, shaved almonds, dried herbs and white grapefruit with notes of apricots and fresh pears coming through along with a waft of allspice. Medium-bodied, the palate has wonderful vitality and energy with loads of mineral nuances and a long, intensely fruited finishing. Impressive for a second wine!

## **WIL JE GRAAG MEER WETEN?**

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E-mailadres\*



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