



Clos Dady

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2012  
AOC Sauternes



Variety	90% Sémillon 10% Sauvignon Blanc
Soil	6 ha spread over 9 clusters in various locations in the commune of Preignac: <ul style="list-style-type: none"><li>• <i>Les Remparts</i> – sandy clays on limestone rock</li><li>• <i>Medudon</i> – sand and gravel</li><li>• <i>Le Violet</i> – gravel</li><li>• <i>Au Gard</i> – gravel</li><li>• <i>Le Maou</i> – gravel</li><li>• <i>La Gravière</i> – gravel</li><li>• <i>Couleyre</i> – gravel</li><li>• <i>Tucau de la Rose</i> – gravel</li><li>• <i>Candalle</i> – gravel</li></ul>
Vines	25-45 years vines, planted at 6,600 per ha, pruned à cô
Harvest	Manually by selective passages
Winemaking	Fermentation in French oak Bordelaise barrels Ageing on lees for 6 months with regular bâtonnage Barrel ageing for additional 12 months Bottle ageing for 6 months
ABV	13.5%
Yields	12 hl/ha
Degustation notes	Light brilliant straw colour. Fresh acacia flowers accentuated by citrus bloom aromas and saffron notes. On the palate the wine is full-bodied, with a long spicy finish. A well-balanced elegant and spicy wine.
Food pairing	To serve chilled to 12°C as an aperitif, with pan-fried veal, <i>foie gras</i> , or seafood.



CLOS  
LES REMPARTS

