

Château Clos Saint-Emilion Philippe

Saint-Emilion Grand Cru

*A modern, fruity, luscious, fleshy, supple wine, with a vivid, elegant palate loads of ripe fruit, silky tannins and a long elegant finish.
To taste over grilled steaks, game or hard cheeses.*

LOCATION: Located on the « middle road », between Libourne and Saint Emilion, not far from Ch. Laroze. The family Philippe has owned it for 4 generations and Jean-Claude and Nicole Philippe now run it. The wine became Grand Cru in 1995.

VINEYARD AREA : 3,5 hectares

SOIL: Clayey-sandy with a sandy-irony subsoil.

GRAPE VARIETALS: 80 % Merlot, 20 % Cabernet Franc

AVERAGE AGE OF THE VINES: 50

WORK IN THE VINEYARD: Grass-covered parcel. Traditional cut: simple and double guyot
Des-budding and green harvest to control the yields.

HARVESTING: Mechanical harvesting and sorting out in the cellar

VINIFICATION: Cold maceration before fermentation for 4 to 5 days. Traditional vinification in thermoregulated stainless steel and cement vats with a three-week-maceration. Punching-down of the caps, racking and pressing with an old vertical press.

AGEING: During 12 to 18 months in one-year French oak barrels.

ANNUAL PRODUCTION : 22 500 bottles

MEDALS :

Vintage 2015

THE WINE ADVOCATE – Neal Martin – July, 2016: 90
GUIDE HACHETTE 2019 : 1 star *

Vintage 2014

GOLD: Guide Gilbert & Gaillard 2016

Vintage 2013

GOLD : Concours des Féminalise 2015

Vintage 2012

GOLD : Guide Gilbert & Gaillard 2014
SILVER: Concours des Féminalise 2014
SILVER: Vignerons indépendants 2014
BRONZE: Concours de Bordeaux Vins d'Aquitaine
RVF « Guide des bonnes affaires du vin 2015 »: 15,5/20
Bettane et Desseauve 2015: 13.5/20

