



## HOUSE OF TOWNEND

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### Clos de L'Oratoire 2018, St Emilion Grand Cru

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<b>Price</b>	£55.49
<b>Code</b>	ORAT001

Clos de L'Oratoire , Grand Cru Classé of Saint Emilion is the property of Count Von Neipperg. Wonderfully expressive black fruits and great ageing potential

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#### Tasting Notes:

Beautifully intense crimson colour- with some garnet at the rim. Aromas of blackcurrant, morello cherry, sweet spice and menthol. On the palate, expressive notes of plums and mulberries, as well as cinnamon, clove, ginger and vanilla. Good concentration of flavour, full bodied and balanced.

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Specification	
<b>Vinification</b>	This powerful red wine from France is cuvée from the grape varieties Cabernet Franc and Merlot. After harvesting, the grapes are immediately taken to the winery. Here they are sorted and carefully crushed. Then fermentation takes place in the controlled temperature.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2034
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Type</b>	Red Wine
<b>Grape Mix</b>	0.85
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2018
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Clos de L'Oratoire
<b>Producer Overview</b>	In 1960, when Château Peyreau was divided, Michel Boutet, the owner of the vineyard, decided to group his best plots under the name Clos de L'Oratoire, in order to obtain their classification as Grand Cru de Saint-Émilion . Given the quality of the wine produced and the richness of its terroir, this was quickly achieved for the very young Clos de L'Oratoire. The two properties were bought in 1991 by Count Stephan Von Neipperg , owner of several renowned estates in the Bordeaux region. He expanded the vineyard to 13 hectares and applied meticulous and qualitative work to the vines: Clos de L'Oratoire renewed its Grand Cru Classé status in 2012. The vineyard is mainly composed of 90% Merlot, accompanied by Cabernet Franc and Cabernet Sauvignon.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Drink with stuffed peppers or boeuf bourguignon