





SAINT-JULIEN

2019

Cellar Master Tasting Note (October 2021)

The nose leads with delicate violets and fresh cassis berries, drawing you into the glass to reveal its layers of rich black fruits, kirsch, blackberry coulis and blueberry spread, with cocoa bean, roasted coffee, and nuances of Asian spices, clove and cardamon. The palate has impressive precision with a flesh of densely concentrated fruits wrapped around a very firm structure of tightly knit, cashmere textured tannins, supported by exquisite freshness. The highly perfumed flavours fill the palate with impressive purity and persistence, with a mix of crushed gravel and cassis purée that linger. Pure elegance, power, and grace.

Characteristics of vintage

Quality ***

Weather: mild winter/spring conditions prompted early budburst. Cooler temperatures in April and May delayed flowering, though a rise in temperatures in mid-June resulted in a successful fruit set. Summer was hot, with temperatures higher-than-average from June 23 through to October giving small, concentrated berries. Late July brought welcomed rains, rejuvenated the vines. August and September saw light

★ mediocre
★ average
★ ★ good
★ ★ ★ great
★ ★ ★ ★ outstanding
★ ★ ★ ★ mythic

rains and cooler night temperatures, which helped to retain acidity and prolong the ripening phase, yielding wines with sophisticated tannins and intense, yet elegant aromatics.

Harvest: Merlot 20 September - 30 September Cabernet Sauvignon 1st October - 10 October

Winemaking

Blend: 80% Cabernet-Sauvignon, 20% Merlot Noir

Oak Use: 100% new certified French oak barrels (2251), for a total of 18 months. Barrel staves seasoned outdoors for a minimum of 6 years.