



## Château VILLEMAURINE 2007

### ST EMILION GRAND CRU - GRAND CRU CLASSE

- CONSULTANT WINEMAKER : Hubert DE BOÜARD DE LAFOREST -

#### OVERVIEW

Even if the property was bought by Justin Onclin in 2005, he only took over the wine-estate from June 2007 onwards. He used all the technical means and made all the necessary investments to take the most from this magnificent soil ! The superb quality of the soil, the most advanced technical means and the great passion of Justin Onclin and his team for the top wines of Saint-Emilion, are the major assets for the forthcoming high quality wine on this fabulous area, name château Villemaurine.

#### VINEYARD

**Soil:** Chalky-clay

**Surface:** 7 hectares

**Average age of the vineyard:** 30 years

**Grape varieties:** 95% Merlot / 5% Cabernet Franc

#### MAKING PROCESS

Hand harvesting. Double sorting, manual and mechanical. Filling of the tanks by gravity. Cap punching. Vatting for 20 to 30 days in insulated stainless steel vats with double lining of small capacity for a precise parcels selection. Ageing in oak French barrels during 16 months with 80% new barrels and 20% second-fill barrels.

#### TASTING NOTE

Beautiful black colour with blue tints and a touch of garnet-red. The nose reveals aromas of well-matured fruits and jam notes (plum and raspberry...), then toasted notes and flavours of toasted oak. In the mouth, the wine is sweet and silky. The tannins are fine on a delicate and persistent finish. Mineral notes with lightly peppery aromas on the final.

#### MATCHING FOOD

Serve at 17-18°C with grilled on vine shoots beef tenderloin, roasted poultry or with spit-roasted suckling lamb. Perfect with a selection of cheeses.

#### AWARDS

Guide Hachette: 2011-cite | Jancis Robinson: 16 | Bettane & Desseauve: 16,5



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