

<https://www.avenuedesvins.fr/en/vin-aoc-saint-emilion-grand-cru-clos-junet-6217.html>





AOC Saint-émilion grand cru

Bordeaux

Intense colour, expressive spicy nose, full and rich in the mouth. On black fruits and toast with great length.

19,50 €

I.e. 58,50 € for 3 btls

● In stock

19,50 € per 3

🚚 DELIVERY WITHIN 48 H **i**

3 btls

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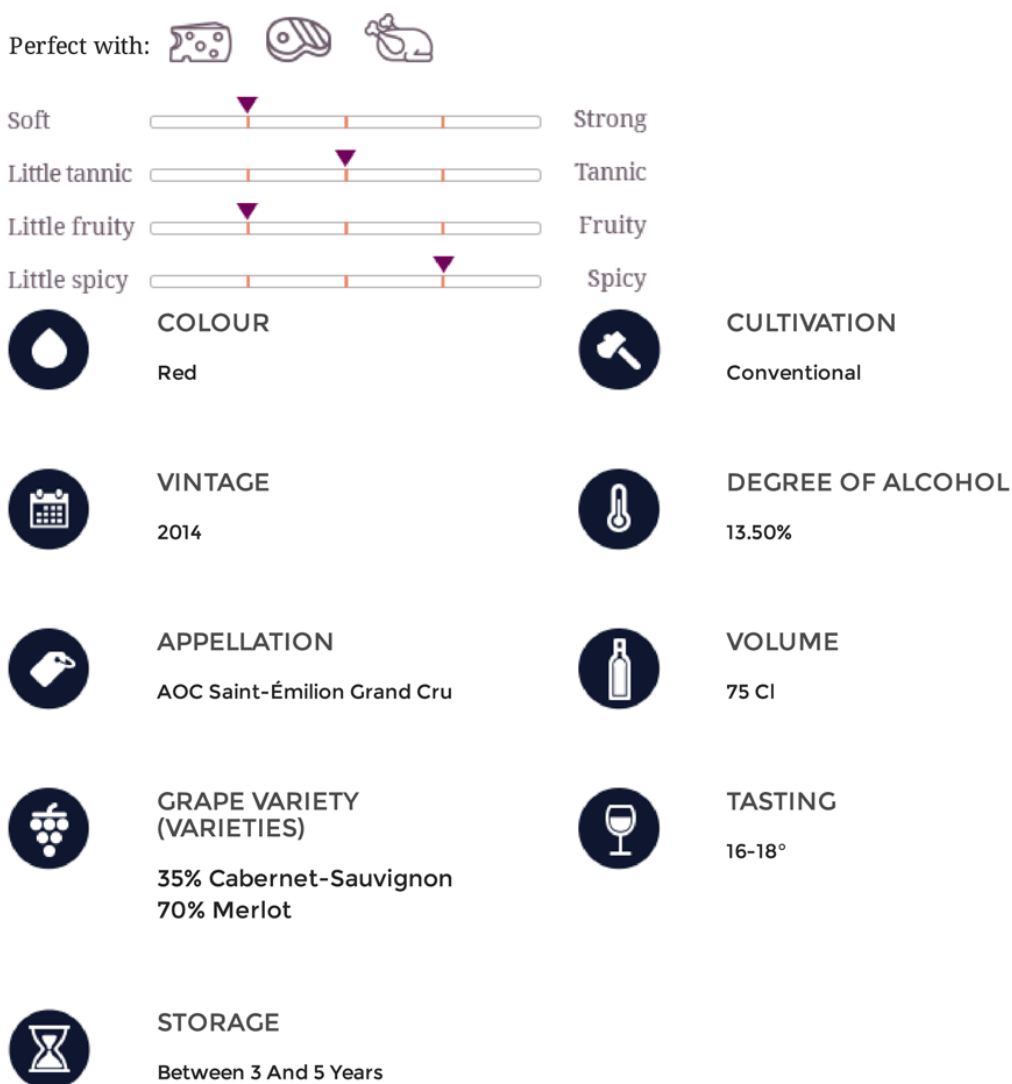
DATA SHEET

THE WINEMAKER



Avis Vérifiés

THE WINEMAKER'S SUGGESTION



CLOS JUNET

33500 Libourne - Bordeaux

In Saint-Emilion, it is not unusual to encounter a representative of the 4th or 5th generation of wine-makers, the descendant of a family who, in former times, bought their first acre of vines. It is rarer that your surname is closely linked to the name of the estate! However, this is the case for the Junet father and son. Clos Junet is a property to the west of Saint-Emilion, where Patrick and Paul together lovingly care for two hectares of vines. Bespoke work for confidential production. Not even 7,500 bottles of a Saint-Emilion Grand Cru. Elegant, supple, round, reflecting the characteristics of an ancient sandy terroir, intersected by veins of red clay underground, planted with Merlot and Cabernet Franc. The winery is of artisan size, the building evokes the holiday homes of our childhood. This little vineyard of only two hectares is located on gentle sandy slopes. It stretches to the west from the Saint-Emilion limestone plateau, which is part of a family property acquired in the 19th century by the great-grandfather of the current owner, Patrick Junet. It is planted with Merlot and Cabernet Franc varieties on an ancient sandy soil intersected with veins of red clay underground. The union of these elements give the Clos Junet wine its aromatic expression, and the suppleness and roundness which is so characteristic. A production that is intentionally limited, ongoing attention given to the vines' behaviour, wine-making and ageing that is adapted for each harvest, all this contributes to Clos Junet's organoleptic qualities. And this leads to their regular recognition in guides and by juries in international competitions.

Safra 2014. Bordeaux Bar à Vin, 19/06/2018.