



**Château L'Etoile de Clotte
(Vignobles Meynard)**

Region: Bordeaux

Village: St. Magne de Castillon

Appellation: 2.5 ha Saint Emilion Grand Cru

Growers: Jean-Francois Meynard Christelle Gauthier

Website: <http://www.vignobles-meynard.com/>

Jean-Francois Meynard and Christelle Gauthier produce wine from three different Bordeaux appellations, all close to the Dordogne River; Côtes de Castillon, Saint Emilion and Entre-Deux-Mers. Both of their families have roots in their villages going back to the 19th century. Jean-Francois and Christelle have transformed their family's business from selling grapes and wine in bulk to selling estate bottled wines.

Jean Francois farms 2.5 hectares of vines in the St Émilion commune of St Étienne-de-Lisse. It is one of the 13 communes that make up the AOC St. Émilion and is situated in the eastern part of the appellation. Jean-Francois' vines are on the higher slopes of the commune and have clay-rich calcareous soils. The vineyard is planted to 80% Merlot, 15% Cabernet Sauvignon and 5% Malbec. The vines have an average age of 45 years.

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Saint Emilion Grand Cru

Jean-Francois keeps yields low with de-budding, canopy pruning and green harvests. Each parcel in the vineyard is vinified separately. All of the grapes are de-stemmed and placed in thermo-regulated stainless steel vats where fermentation and maceration takes place over the course of 4 weeks. The wine then is racked into barrels with 50% new oak. Looking for complexity and nuance in the maturing of his wine, Jean-Francois works with 6 different barrel makers and a variety of toast strengths. The wine matures for 12 months in barrel and then another 6 months in tank before bottling.

GRAND VIN DE BORDEAUX
CHÂTEAU
L'ÉTOILE DE CLOTTE



Saint-Émilion Grand Cru

MIS EN BOUTEILLE AU CHÂTEAU