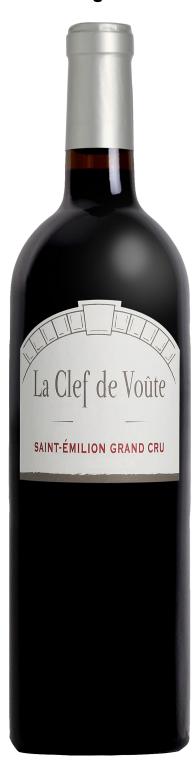
Clef de Voûte

Clef de Voûte, the second wine of Château La Voûte, charms with its elegance and delicious character. Sourced from carefully selected plots on the clay-rich slopes of Saint-Étienne-de-Lisse, it reflects the richness of an exceptional terroir. Fresh, fruity, and well-balanced, this Saint-Émilion Grand Cru is accessible and perfect for moments of conviviality with a touch of finesse.

Vintage 2021



BLENDING85% Merlot & 15% Cabernet Franc

TERROIR

Total vineyard area: 3.93 ha

Average vine age: approximately 35 years **Commune:** Saint-Étienne-de-Lisse

WINEGROWING

Our vines are cultivated using **sustainable farming practices**, including **sexual confusion techniques** to naturally manage pests. The vineyard is maintained with **alternating grass-covered and mechanically worked rows** to improve the diversified flora all along the year.

Certification HVE 4.

WINEMAKING

Harvest: Handpicked in small crates, followed by the sorting table.

Grape Handling: Gently transferred using a peristaltic pump into inverted

truncated stainless steel tanks. 5 plots = 5 tanks.

Vinification: Cold maceration for 48 hours, followed by fermentations.

Maceration after fermentation for 3 to 4 weeks.

Aging: 100% new French oak barrels, sourced from **six different coopers**. The aging process lasts **between 14 and 16 months**, depending on the vintage.

TASTING NOTES

A beautiful deep ruby color with garnet highlights, bright and limpid, reflecting the vintage's excellent maturity.

The nose is expressive and elegant, combining aromas of ripe black fruits (blackcurrant, blackberry, black cherry) with spicy notes (pepper, licorice) and subtle hints of oak (vanilla, cocoa) from perfectly controlled barrel aging. The attack is smooth and velvety, with generous breadth. The wine unfolds over a fine, silky, well-integrated tannic structure, offering a generous yet balanced body.

The finish is long and persistent, revealing notes of plum and blond tobacco. To be enjoyed young for its fruity brightness or after 2–4 years of cellaring.