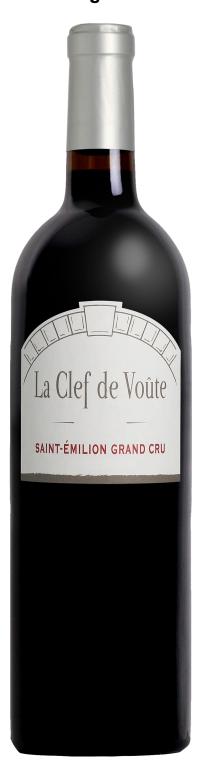
Clef de Voûte

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 2022



BLENDING

85% 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

An intense ruby-colored robe with purple highlights. Beautiful brightness and density, indicative of a sunny and concentrated vintage.

A generous and precise nose, dominated by fresh red fruits (raspberry, cherry) and black fruits (blackberry, blueberry), accompanied by subtle floral notes (violet) and a hint of spice. Careful aging adds delicate touches of vanilla, cocoa bean, and cedar.

The attack is smooth and rounded, carried by a lovely freshness. The wine shows a fine yet present tannic structure, promising good aging potential. On the palate, the aromatic expression mirrors the nose: crisp fruit, discreet oak, and a balance between power and elegance.

The finish is long and juicy, with a subtle minty touch.

TASTING NOTES

VertdeVin 92/100

Chemin de Roussillon - 33500 Néac Tél: +33 (0)5 57 51 19 33 - www.domaines-moncets.com