

GLOS DU MARQUIS

2000

TERROIR

Clos du Marquis, dont le premier millésime est 1902, trouve son origine dans le Petit Clos attenant au Château de Léoville Las Cases, demeure du Marquis de Las Cases. Aujourd'hui, le cœur du terroir du Clos du Marquis est principalement implanté sur le plateau de Saint-Julien à 20 mètres au-dessus du niveau de la mer, bordé de célèbres seconds Crus Classés. Il se situe à 500 mètres à l'Ouest du Grand Enclos de Las Cases. Ces 40 hectares se composent de graves du quaternaire, plus anciennes et plus fines que celles de l'Enclos. En cette zone, le vignoble est composé de podzols humiques sur graves sablo-argileuses. La présence importante de matière organique en surface confère également au Clos du Marquis sa typicité Saint-Julien.

MILLÉSIME 2000

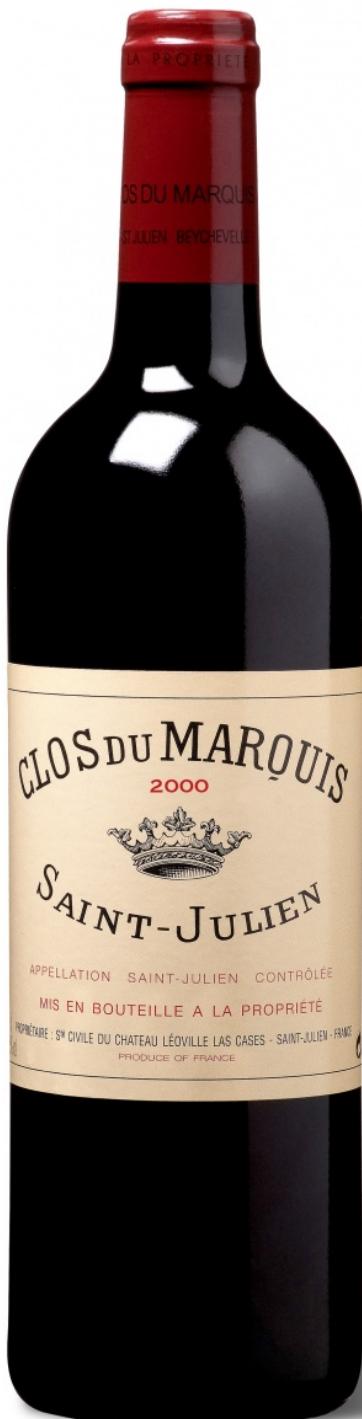
Le millésime 2000 fut particulièrement précoce grâce à un début de cycle assez doux. Après des précipitations abondantes en avril et un temps frais jusqu'à mi-juin, l'été devint ensuite chaud et sec jusqu'à la récolte. Ces très bonnes conditions permirent de récolter des raisins parfaitement équilibrés et très riches en composés phénoliques.

INFORMATIONS TECHNIQUES

Assemblage : Cabernet Sauvignon 68% Merlot 24% Cabernet Franc 3% Petit Verdot 5%

Date de vendange : Du 28 septembre au 11 octobre 2000

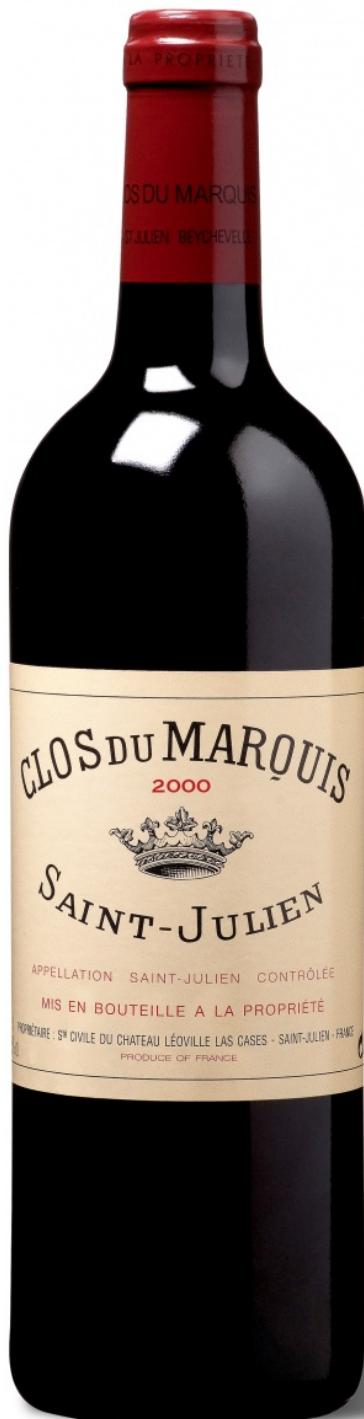
Degré : 12,75 % / Acidité Totale : 3,71 gH₂SO₄/l



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NOTES DE DÉGUSTATION



92/100

THE WINE DOCTOR / CHRIS KISSACK

From the Delon vineyards just inland of the Léoville vineyards, this is showing nicely now with two decades under its belt. In the glass it displays a dusty claret oxblood rim, wrapped around a dark core. From the get-go the nose offers up a blast of blackcurrants, but with some time in the decanter it reveals a more mature character, with threads of roasted currant and more evolved, leathery fruits, with a touch of green peppercorn and mint. Cool and fresh, with a dry tannic backbone underpinning the substance of the fruit, it feels quite typical of the vintage, although it is at its best if served appropriately cellar-cool; as it warms in the glass there are more evident roasted notes which feel a little more atypical. Quite dry, savoury, a touch astringent even, grained, charming but a little rustic in style. Possibly on the plateau, so best for drinking now, although there is no urgency. (November 2020)

91/100

JAMES SUCKLING

This is very open with plum and sweet tobacco notes, and a round and juicy body. (...). (April 2012)

16/20

JEAN-MARC QUARIN

Vin harmonieux et délicieux à boire. (Novembre 2011)

90/100

VINOUS / STEPHEN TANZER

Good full medium ruby. Superripe, exotic aromas of roasted currant, smoked meat and cocoa powder. Sweet, lush and silky, with compelling depth of texture and an intriguing gamey note. Very long finish features lush tannins. (May 2003)

91/100

WINE ADVOCATE / ROBERT PARKER

One of the great sleepers of the vintage and probably the best Clos de



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Marquis I have ever tasted, this wine could easily compete with many of the vintage's classified growths. Dense, opaque purple-colored, with creme de cassis, vanilla, and cherry notes, medium to full body, an unctuous texture, low acidity, and a more evolved style than its bigger sibling, Leoville Las Cases, this dense, chewy, remarkably concentrated and stylish wine should be at its best between 2005 and 2018. (April 2003)

94/100

WINE SPECTATOR / JAMES SUCKLING

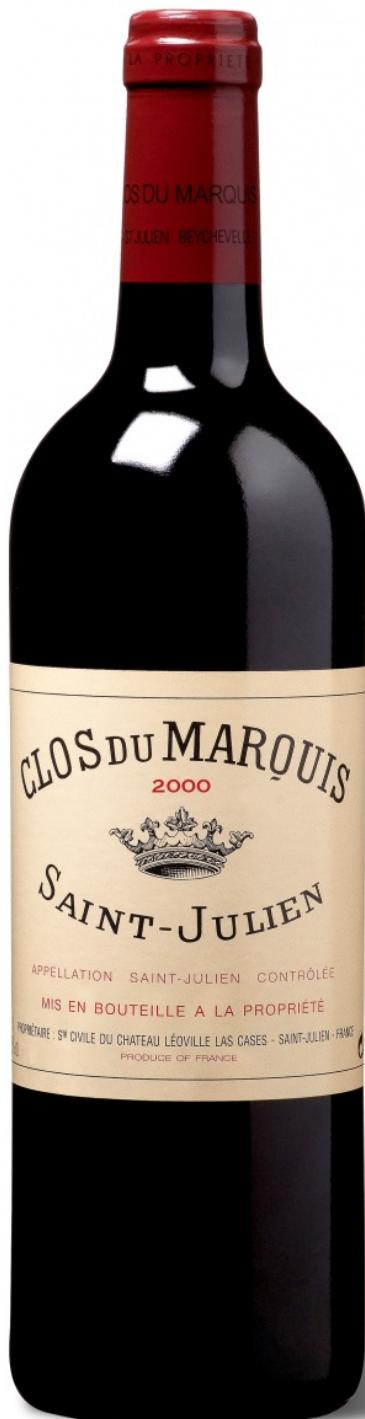
The nose shows loads of plum, spice and meat aromas, as well as hints of licorice. It's full-bodied, with firm, yet velvety textured tannins. It's big and rounded. If you can't afford Las Cases, try some of this. Some might call this a second wine, but it comes from a plot of vineyards not deemed worthy of Léoville Las Cases. So it's like its own estate. Best after 2009. (March 2003)

16/20

REVUE DU VIN DE FRANCE

17/20

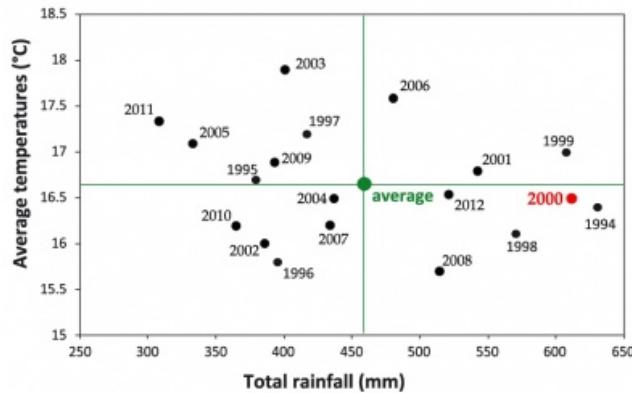
WEIN GABRIEL / RENE GABRIEL



GLOS DU MARQUIS

2000

Comparatif des températures et précipitations sur la période végétative : du 1er mars au 31 octobre



Pluviométrie et températures en 2000

