

GLOS DU MARQUIS

2010

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 2010

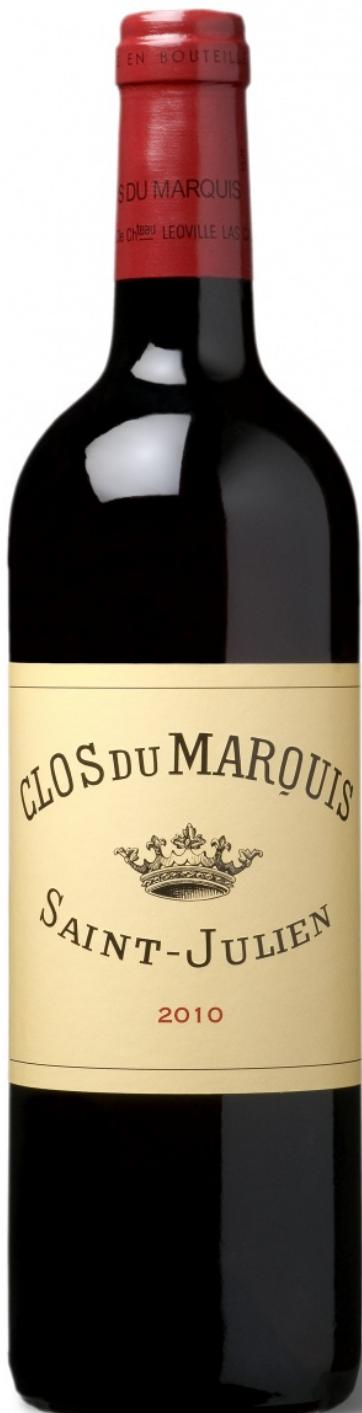
Après avoir commencé par un mois d'avril chaud et très sec, le cycle végétatif fut ensuite nettement ralenti par les températures fraîches des mois de mai et juin. La fermeture de la grappe et la véraison se déroulèrent parfaitement bien grâce aux conditions sèches et ensoleillées de juillet et début août. La maturation du raisin bénéficia de conditions exceptionnelles en août et en septembre.

INFORMATIONS TECHNIQUES

Assemblage : Cabernet Sauvignon 75% Merlot 17% Cabernet Franc 8%

Date de vendange : Du 28 septembre au 13 octobre 2010

Degré : 13,80 % - Acidité Totale : 3,74 gH₂SO₄/l - pH : 3,48 - IPT : 63



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NOTES DE DÉGUSTATION



92/100

VINOUS / NEAL MARTIN

The 2010 Clos du Marquis offers blackberry, melted tar and tobacco scents on the nose, this comes across a tad more introspective than its peers. After a few minutes it reveals fine delineation and focus, more precise than initially thought. The palate is medium-bodied with fine-boned tannins, well judged acidity, slightly peppery with a harmonious and persistent finish that is very satisfying. Excellent. (April 2020)

90/100

WINE ADVOCATE / LISA PERROTTI BROWN

Deep garnet in color, the 2010 Clos du Marquis opens with medicinal, cherry cough syrup scents followed by a core of plum preserves and crème de cassis plus a touch of wild sage. Medium to full-bodied, the palate is coated with maturing black fruits and dried mint flavors, framed by chewy tannins and finishing with a refreshing lift. (March 2020)

90/100

DECANTER / JANE ANSON

Good quality and ready to go now with soft tannins and attractive cold ash and woodsmoke character. One to enjoy for its approachable black fruits and gentle frame, in a year when most go big. Drinking Window 2020 - 2036. (January 2020)

18/20

REVUE DU VIN DE FRANCE

Une révélation. Il ne faut pas se presser pour déguster ce vin pourtant déjà terriblement charmeur. Séveux, profond et intense, il offre surtout une admirable finale acidulée très croquante et proche du fruit. (Janvier 2020)

90/100

VINOUS / STEPHEN TANZER

Deep, bright red. Inviting aromas of black cherry and sweet spices lifted by a floral nuance. Supple and fine-grained; remarkably smooth and plush for a young Clos du Marquis, with black cherry and dark berry flavors



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conveying a restrained sweetness and an impression of elegance. Plenty of stuffing here for mid-term aging but seamless enough to give immediate pleasure. (July 2013)

92/100

THE WINE CELLAR INSIDER / JEFF LEVE

Deep forest aromas, kirsch and blackberry scents open to a medium/full bodied with charm, elegance, balance and a long fruit filled finish. As this still sells for a fair price, it's well worth finding some and laying it down. (May 2013)

92/100

FALSTAFF / PETER MOSER

Dunkles Rubingranat, violette Reflexe, zarte Randaufhellung. In der Nase feine florale Nuancen, schwarzes Beerenkonfit, feine tabakige Noten, mineralischer Touch. Saftig, frisch strukturiert, eher rotbeerige Nuancen, reife Kirschen, feiner zitroniger Touch, etwas prominente Säure, salziger Nachhall, bleibt gut haften, verfügt über Entwicklungspotenzial. (March 2013)

96/100

JAMES SUCKLING

This shows beautiful aromas of flowers, raspberries and blackberries that follow through to a full body with ultra silky tannins and a long, long finish. It lasts for minutes. Best in 2018 or later. (February 2013)

95/100

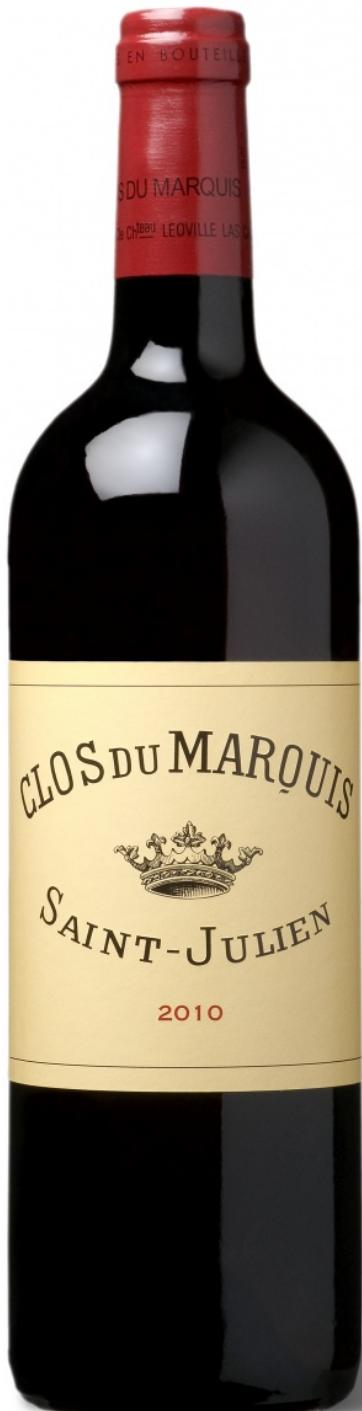
WINE ENTHUSIAST / ROGER VOSS

A great wine, packed with black currant fruits, sweet tannins and beautiful acidity. Made by the team at Léoville las Cases, this wine reveals an elegant, restrained structure, ripe and delicious fruit and a darker, tighter texture for aging. (January 2013)

93/100

WINE SPECTATOR / JAMES MOLESWORTH

This has a lush edge, with seamlessly layered blueberry, blackberry and boysenberry fruit, along with a racy graphite edge and a back end of coffee and bittersweet ganache notes. A solid tug of iron is buried on the finish.



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Best from 2015 through 2030. Tasted twice, with consistent notes. (2013)

18/20

BETTANE & DESSEAUVE

Il joue les Pauillac ! Grande couleur, grande sève, sur le havane, complexe, pas trop fermé, long, devrait longtemps séduire.

16,5-17,5/20

THE WINE DOCTOR / CHRIS KISSACK

A contemporary of Léoville-Las-Cases; same estate, different vineyards. (...). A glossy, claret-black hue, with a crimson rim. Well defined black fruits here. Rather bright, perhaps one-dimensional and rather blackcurranty at the moment. The palate has a supple seam of blackcurrant fruit, with a gentle but fat polish around it. There is a soft focus character to the texture, although underneath there is a seam of grippy tannins, rather velvety but still quite elegant. It seems to come together better on the palate towards the end. Good bright acidity, some minerality here too; there is a little vigour here after all. From my Bordeaux 2010 primeurs assessment. (April 2011)

91/100

JEANNIE CHO LEE

(April 2011)

94/100

TIM ATKIN

17/20

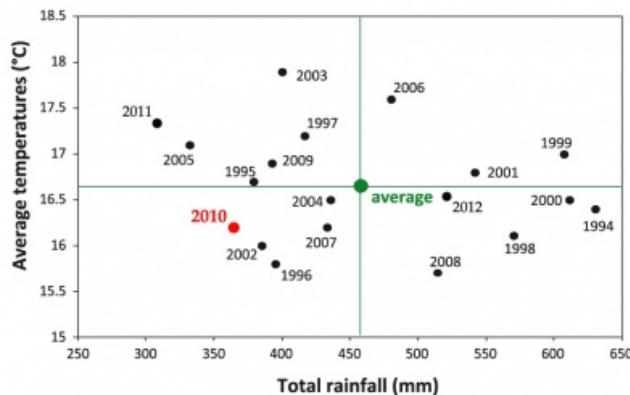
WEIN GABRIEL / RENE GABRIEL



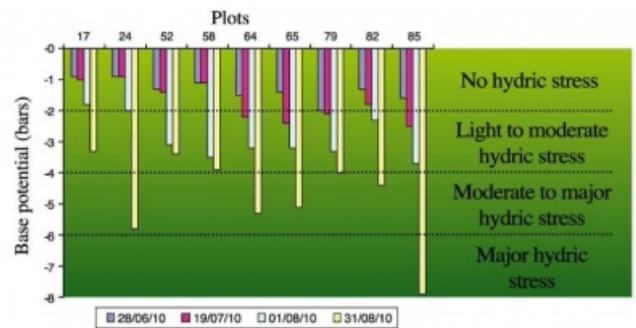
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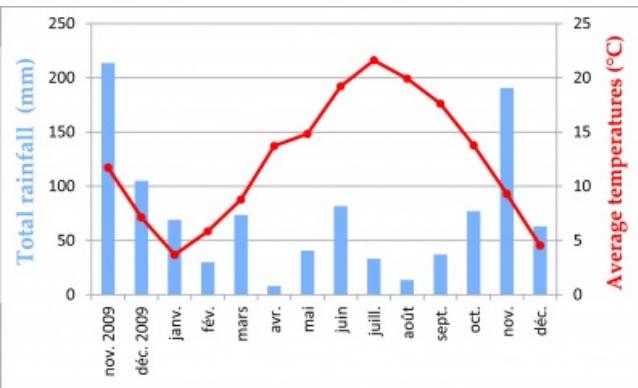
Comparatif des températures et précipitations sur la période végétative : du 1er mars au 31 octobre



Mesure des contraintes hydriques en 2010



Pluviométrie et températures en 2010



Stades phénologiques

