

# Clos SYSTEY

SAINT EMILION GRAND CRU

**Sylvie et Fanny Dulong**  
Winegrowers

**Region :** Bordeaux

**Appellation :** Saint Emilion Grand Cru

**Surface:** 2 hectares

**Vintage :** 2015

**Alcohol :** 13,5%

**Variety :**

80 % Merlot

15 % Cabernet Franc

5% Cabernet Sauvignon

In conversion to organic and biodynamic viticulture

## Vintage - 2015

A high quality year

Weather: optimum conditions for this year. Flowering, fruit setting, bulking, and grape ripening have taken place with ideal conditions. Sunny days and fresh nights helps us to harvest perfectly ripe and sound grapes

## Vineyard

**Terroir:** Sandy loam soil with depth traces ferruginous sandstone.

**Culture:** Any use of pesticides, herbicides or artificial fertilizers. For sustaining biodiversity and improve the life of the soil, we sow green manure between the row of vines. We do all by hand. We spray our self by hand the biodynamic preparation

**Yield:** 50 hectoliters/hectare.

**Vines average age:** 35 years

**Harvest:** by hand, with selection before vatting

## Vinification

The grapes are hand harvested, then sorted out before going in stainless steel vats, in order to eliminate the unmaturred and damaged ones. We draw our wines in harmony with nature, the reason why fermentation is launched by indigenous yeasts, with smooth extractions. The fermentations are following by farming 12 to 18 months in French oak barrels (30% new oak)

## Analyses

Alcohol : 13,5 %vol

Ph : 3,80

Total Acidity: 2,90 g/l H<sub>2</sub>SO<sub>4</sub>

Volatil Acidity: 0,34 g/l H<sub>2</sub>SO<sub>4</sub>

Sugar: 0,1 g/l

## Tasting notes

Clos Systey 2015 as a deeply colored wine with red fruit and spicy aromas (thanks to cabernet franc), very elegant tannins, good balance and a great deal of finesse and freshness.

## Eating Suggestions

Clos Systey is the complement of various courses, it pairs well with red meats, chocolate desserts and of course each cheese



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**Variety :**

80 % Merlot

15 % Cabernet Franc

5% Cabernet Sauvignon

In conversion to organic and biodynamic viticulture

## Vintage - 2016

A high quality year

Optimal weather conditions and crucial stages successfully completed. Flowering, fruit set and ripening took place under ideal conditions, with sunny days and cool nights on the whole. After a rather dry and warm winter, spring was cool and wet. July and August were hot and very dry. The vines did not suffer from excessive water stress. September's weather conditions enabled us to harvest perfectly healthy, ripe grapes, with small berries filled with beautiful aromatic potential.

## Vineyard

**Terroir:** Sandy-loam soil with iron oxide in the subsoil.

**Cultivation:** No use of pesticides, herbicides or chemical fertilizers. We sow green manures (cereals and legumes) between the rows in autumn. To promote biodiversity, we also sow melliferous plants (for bees) in spring.

All green work is done by hand.

**Yield:** 50 hectolitres/hectare.

**Average age of vines:** 40 years

**Harvest:** by hand, hand-sorted before vatting.

## Vinification

The grapes are sorted by hand, without excess, then placed in vats in our completely renovated vat room.

Fermentation is carried out with indigenous yeasts (the natural yeasts present in the grapes), without extensive extraction, at controlled temperatures (25°-26°).

The aromas infuse gradually, the structure builds gently and we adjust it during the post-fermentation maceration period.

Malolactic fermentation follows.

Aged for 18 months, 30% of which in new, fine-grained barrels, with medium or gentle toasting.

## Analyses

Alcohol : 14,5 %vol

Ph : 3,80

Total Acidity: 3,10 g/l H2SO4

Volatil Acidity: 0,34 g/l H2SO4

Sugar: 0,1 g/l

## Tasting notes

Intense ruby color. On the nose, fruity notes blend with toasty aromas.

The attack is supple and straightforward, with fine, dense tannins contributing to good volume on the palate. A well-balanced, elegant wine with freshness and finesse.

## Eating Suggestions

Goes well with all fine, not too spicy dishes, from appetizers to chocolate desserts and hard cheeses.



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**Region :** Bordeaux

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**Alcohol :** 14,5%

**Variety :**

80 % Merlot

15 % Cabernet Franc

5% Cabernet Sauvignon

## Vintage - 2019

Very good year, but difficult for the winemakers!

Very early bud burst (around March 30Th), and a period of freeze oblige us to light candles to fight vine frost (on May 5th). The flowering mid-June was quick and homogenous. Then a long period of very high temperature and drought took place between June 23Th and July 23Th. Because of their old age and deep rooting, our vines resisted very well, helped by herb teas sprayed early in the mornings. Finally, we harvested ripe and healthy grapes 26Th and 27Th September, very sunny days.

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## Analyses

Alcohol : 14,5 %vol

Ph : 3,80

Total Acidity: 2,80 g/l H<sub>2</sub>SO<sub>4</sub>

Volatil Acidity: 0,52 g/l H<sub>2</sub>SO<sub>4</sub>

Sugar: 0,1 g/l

## Tasting notes

Clos Systey 2019 as a deeply colored wine with red fruit and spicy aromas (thanks to cabernet franc), very elegant tannins, good balance and a great deal of finesse and freshness. It is a powerful, round and smooth, full bodied, with tannins of quality, long on very ripe red fruit notes.

## Eating Suggestions

Clos Systey is the complement of various courses, it pairs well with red meats, chocolate desserts and of course each cheese. Clos Systey is a long keeping wine, but you can appreciate it also now because of it is freshness and well balanced

