



Vinopol.dk

Vinimport - Ib Michelsen

Nyhedsbrev

Februar 2023

Vinabonnement

Fra december 2022 tilbyder jeg et vinabonnement, som vil give dig mulighed for at smage en lang række forskellige vine.. Du kan ca. hveranden måned få tilsendt 6 flasker vin

- Hvor vinene bliver nævnt i nyhedsbrevet
- og kan afbestilles uden videre de næste 14 dage.
- Herefter sendes en faktura til din mailadresse.
- Du betaler ikke for fragt og
- får 5 % rabat på prisen der gælder ved køb af en hel pakke (eller 13,6 % ved køb af en enkelt flaske)
- Forventet gennemsnitspris pr. flaske: ca 200 kr.

I februar bliver de 6 flasker:

- Riesling Moenchberg Grand Cru 2019
- Macon Vinzelle Blanc 2020
- Pommard 1er Cru Les Pézerolles Rouge 2018
- Beaune Siserpe 2006
- Château Pipeau Saint Emilion Grand Cru 2019
- Carmes De Rieussec, 2015, blanc

Abonnementsprisen for disse vine er kr.1.215,05

Du tilmelder dig pr. telefon 42 40 75 86 eller pr. e-mail til vinopolix@gmail.com senest den 12. februar, hvis du vil have denne sending.
Frist for afbestilling: 12. februar.

CLOS DE L'ORATOIRE 2016

Kr. 350 pr. flaske (Kasse med 6)

Jeg har en lille beholdning af denne vin fra Saint Emilion til salg til en særdeles attraktiv pris.

Bemærk at denne årgang er den absolut bedste, klart bedre end de også gode 2015 og 2018.

Critic tasting note: "The nose is fruity, concentrated and offers freshness as well as intensity / density. It reveals notes of fleshy boysenberry, crushed raspberry and small notes of almond / hazelnut, touches of cassis associated with discreet hints of tonka bean, spices and oak. The palate is fruity, mineral, well-balanced and offers a good definition, a slight mineral frame, a beautiful finesse, suavity, a small fat, a good dimension (width, depthness) as well as an acidulous frame. On the palate this wine expresses notes of fresh / juicy blackberry and small notes of cassis, wild raspberry, small crunchy

berries associated with fine touches of tonka bean, wood, caramelization and spices. Tannins are fine and a bit firm. Small racy / saline minerality on the finish." - 93 - 94/100, VertdeVin



Château Pipeau St. Emilion Grand Cru 2019

Kr. 189 pr. flaske (Kasse med 6)

☰ **VIVINO**

Køb nu


Vi har til gengæld
mange flasker
på lager ...





Château Pipeau


Saint-Émilion Grand Cru 2019

Frankrig · [Saint-Émilion Grand Cru](#) · [Château Pipeau](#) · [Rødvin](#) · [Merlot](#)

4,3  96 bedømmelser


 Tilføj til Ønskeliste

 Denne årgang er højere bedømt end alle andre årgange af denne vin.

 Blandt top 1% af alle vine i verden

299 kr

Prisen er pr. flaske

 **2019 årgangen er ikke tilgængelig lige nu.** Men vi har denne **2016** årgang i stedet.

− 6 +

Tilføj til kurv

JAMES SUCKLING.COM 



**CHÂTEAU PIPEAU ST.-EMILION
2019**

Aromas of dark cherries, blackberries, dark plums, chocolate, cedar, sage and charred bark. Full-bodied with fine, fleshy tannins. Rich and velvety with soft power and intense black-fruit character. Flavorful finish. Try from 2026.

Château Joinin 2020

Kr. 59 pr. flaske (Kasse med 6)

Tilbud i uge 4 - 6: Kr. 53 pr. flaske (Kasse med 12)¹

For denne vin har Vivino en gennemsnitspris på kr. 121,20; Østerbro Vin og Spiritus kr. 99,00 og Wine-Searcher en gennemsnitspris på kr. 77,00

Slottet har samme ejere som Château Pipeau. Fra hjemmesiden <https://tastefrance-wineandspirits.com/> har jeg plukket nogle facts om vinen, som ses herunder.



¹ Bestil 12 med mail til vinopolix@gmail.com

VIGNOBLES MESTREGUILHEM

Situated in the heart of Entre-Deux-Mers in Jugazan, Chateau Joinin is a family property of 25 hectares (61.8 acres) which Brigitte Mestreguilhem, Richard's wife, inherited in 1989, following the split of the family property. She decided to leave the local cooperative and, in 1990, created the "Château Joinin" brand in reference to the plot named "Joinin" where the house and cellar were located.

With their knowledge and experience of the Saint-Emilion terroirs of Château Pipeau, they brought value and the necessary care to this vineyard. Their first action was to replant almost the entire vineyard in 1989 with Merlot. The meticulous care taken in the vineyard and the rigor of the vineyard management, respecting the soil and the terroir, have enabled them to obtain grapes with a remarkable quality over the years.

In 2000, the Château acquired a new winery, with stainless steel vats, and a

cellar to allow more precise and quality work during winemaking and ageing.

Technical sheet

Owner-operator: Family Mestreguilhem

Area: 25 hectares (61.8 acres)

Other family establishments: Château Pipeau
Saint-Emilion Grand Cru

In the vineyard

Appellation: Bordeaux red

Soils: clay-limestone plateaus

Grape varietals: Merlot 95% and Cabernet Franc 5%

Average age of vineyard: 30 years

The viticulture is based on the principles of common sense and respect for soil biodiversity in order to obtain ripe, healthy grapes and reflecting the terroir. The entire vineyard follows environmentally respectful procedures with the SME (Environmental Management System) certification of the Bordeaux Wine Trade Council. The harvest is

carried out by machine and optical sorting is carried out in the winery.

In the winery

A gentle maceration in thermoregulated stainless steel tanks lasts approximately two to three weeks with daily pumping over. The winemaking style is traditional and respectful of the grape and its fruit aromas.

The wines are then aged in stainless steel tanks for about 12 months to preserve all the freshness of the fruit.

Tasting notes

Château Joinin is a complex wine with a nice bouquet of red fruits and spicy notes. Tannins are fine and elegant and it brings a nice sensation of roundness in mouth. Charming, it is a pleasant wine that can be enjoyed at a young age.

Serve at around 16 C (60.8 F).

PRODUCT INFORMATION

Type of product	Still wine
Classification	AOC
Color	Red
Grapes	Cabernet Franc , Merlot
Type of culture	Sustainable

Slottets smagsnoter:

Château Joinin, AOC Bordeaux Rouge 2020 (91)

Plum and spice, rich and smooth. A wine that has substance and depth! Wow. I cannot believe this is just Bordeaux AOC.

You could serve with such fine cuisine as Beef Wellington. Vegetarians can pair with a mushroom tart. HVE certified.

Drink 2022-2025 Alc 14.5%

Med venlig hilsen

Ib Michelsen