

## 2008 Chateau Tertre Daugay Saint Emilion

*Chateau Tertre Daugay has been  
renamed Quintus*

The 16-ha **Saint Emilion** estate, which **Domaine Clarence Dillon** bought last summer, was owned by Count Leo de Malet-Roquefort, & run by his son Alexandre de Malet-Roquefort with Stephane Derenoncourt as consultant.

According to the official press release, the chateau stands on the site of a watch tower built to defend the village of Saint Emilion. It ascribes the name change to 'New owners, a new philosophy, a new name...' & to the fact that it is now the company's fifth wine, after the red and white wines of Pessac Leognan, **Haut-Brion** and **La Mission Haut-Brion**.

'The Gallo-Romans, creators of the vineyards of Saint-Emilion, had the habit of naming their fifth child Quintus ... Domaine Clarence Dillon has decided to pay homage to its glorious predecessors by re-baptizing their growth Château Quintus.'

According to the statement, **Tertre Daugay** 'was featured between 1844 & 1848 among the 14 most sought-after & most expensive wines of Saint-Emilion.'

The estate was demoted in the 2006 St Emilion classification & reinstated in 2010. Decanter described the 2005 as the 'best-ever' from the property.



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**Retail Price: \$ 52.00**

(Price subject to change without notice)

**Product # 516484**

**Release Date: Oct. 28, 2017**

**Flagship ISD**

## 2008 Chateau Tertre Daugay Saint Emilion

**Assemblage:** Merlot 60% and Cabernet Franc  
40%

**Vintage:** 2008

**Region:** Bordeaux

**Winemakers:** Haut-Brion Winemaking Team

**Alcohol:** 13.5%

**Average Age of Vines:**

**Wine Growing:** Traditional cultivation uses, Guyot  
Single and Double pruning. Traditional cultivation uses  
which include the work of the soil and natural weed.  
Leaf removal and clearing for an optimum maturation  
of the grape. manual grape harvest with a selective  
sorting of the bays.

**Wine Making Process:** Modern and traditional wine-  
making process in temperature-control stainless steel  
tanks. Malolactic fermentation in new barrels and stain-  
less steel tanks.

**Ageing:** In French oak barrels during 12 to 14 months -  
50% of new barrels and 50% of one wine barrels.

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### **ACCOLADES:**

**Rating: 89+**

Good red-ruby. High-pitched aromas of currant, licorice,  
brown spices and wild herbs, plus a whiff of geranium.  
Suave and smooth in the mouth, with ripe acidity giving  
shape to the red berry, spice and floral flavors. Juicy wine  
with a *calcaire* pungency--and enough stuffing to support its  
brisk acids. Finishes with a firm tannic spine. I'd wait five  
years before pulling the cork.

*Stephen Tanzer, July 2011*

**Score: 89 Wine Spectator**

Issue Web Only - 2011

Tasting Note: Fleshy, with alluring anise, crushed plum and  
incense notes pushed by apple wood, graphite and black-  
berry paste flavors on the finish. Builds slowly, but has  
something to say. Drink now through 2017.

5,111 cases made – JM

