

LES VINS DE
SAINT-EMILION



CLOS HEDONE

Saint-Emilion Grand Cru

 VISIT

 TASTING


 GASTRONOMY

 ACCOMODATION



— Vineyard

 AREA
2 ha

 SOIL TYPE
Red and brown clays on ASTERIE limestone
Clay-limestone soils

 GRAPE VARIETIES
Merlot 78 %, Cabernet Franc 22 %

 AVERAGE AGE OF THE VINES
30

— Countries where the wine is sold

GERMANY
BELGIUM
SPAIN
DENMARK
ETATS-UNIS

FRANCE
ITALY
PAYS-BAS
ROYAUME-UNI
SWISS

— Winemaking

 HARVEST
Manual, Mechanical

 TYPES OF TANK
Barrels, Stainless steel

 AGEING
New barrels 33 %
Barrels 1 wine and more 66 %

 ANNUAL AVERAGE PRODUCTION
10000 bottles

— Environmental certifications



AGRICONFANCE



HAUTE VALEUR ENVIRONNEMENTALE

The Clos Hedoné is the perfect example that a sincere friendship mixed with wine passion, allows you to achieve great things. Christophe Pavageau and Arnaud Lagardère, accomplices of school benches, wanted to meet around the vine; 2019 will be their first vintage! A unique and original wine for which the two friends have chosen a bottle shape that has not been used since the 19th century. Together, they cultivate Merlot and Cabernet Franc, the typical grape varieties of the region on the clay-limestone soils of their small 2 hectare domain located in the heart of the most beautiful terroirs of St Emilion in the town of Saint Christophe des Bardes. Their goal was to create a wine of pleasure that upsets perceptions, only a few thousand bottles will come out of each vintage.

Address

CLOS HEDONE
354 route de St Emilion
33330 ST Christophe des bardes
Phone : 0632271950 / 0683008359

Opening times

Monday, Tuesday, Wednesday, Thursday, Friday
From 09:00 to 12:00 and from 14:00 to 18:00

Contact at the property

PAVAGEAU / LAGARDERE Christophe / Arnaud
354 route de St Emilion
33330 SAINT-CHRISTOPHE-DES-BARDES
Phone : 0632271950 / 06830083