



## BY CLINET 2014 POMEROL

### OVERVIEW

Each of us at Clinet aspire to offer the best from the terroirs of Pomerol, with passion and knowhow. Pomerol By Clinet was created to artfully blend the three different types of terroir that characterize Pomerol. Clinet works with a selection of wine-growers to compose this original wine, including Chateau Clinet (25%). The vinification and ageing are carried out by the same team and with as much attention as for the 'Grand Vin'.

### VINEYARD

**Soil:** Ancient gravel, deep clay, iron deposit in the subsoil.

**Surface:** 11 hectares.

**Location:** Château Clinet is located in the heart of the Pomerol appellation, 40 kilometres East of Bordeaux, on the right bank.

**Grape varieties:** 90% Merlot/ 9% Cabernet Sauvignon/ 1% Cabernet Franc.

### BLEND

95% Merlot / 5% Cabernet Franc.

### VINIFICATION

Gravity-fed, underground cellar. Vinification in wooden casks and stainless steel vats. Cold maceration before fermentation for 2 days. Manual punching down. Vatting for 3 to 4 weeks. Ageing for 12 months in second-fill barrels brings out the freshness and finesse of the aromas.

### WINE TASTING

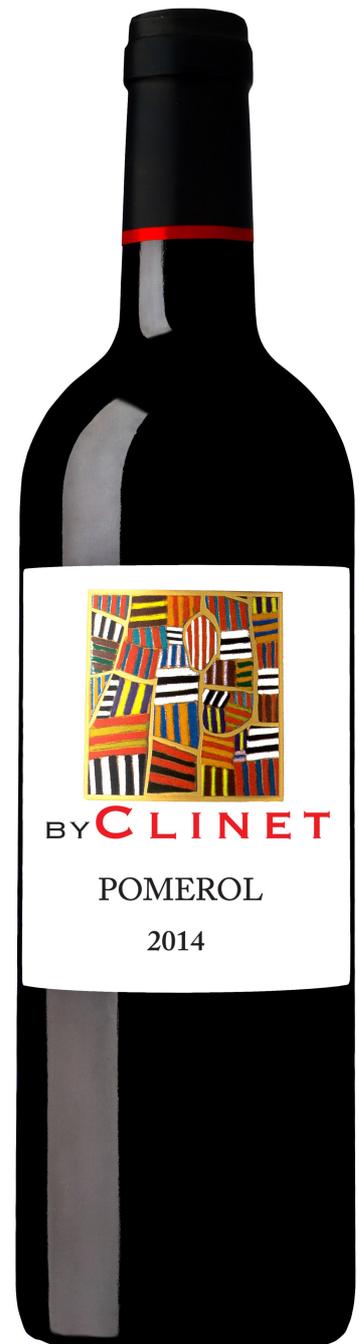
This 2014 has a bright ruby colour. The nose is elegant with scents of raspberry and black pepper. The mouth has a soft texture with prevailing aromas of ripe blackberries and black cherry. Earthy and cedarwood aromas bring a nice complexity to this appealing wine. It has a good structure with great balance. Crafted to be a stylish Pomerol, Pomerol By Clinet can be enjoyed now and for the next 10 years.

### MATCHING FOOD AND WINE

Serve at 17-18°C with rack of lamb, fish in red wine sauce or with pheasant and roasted apples, along with seasonal vegetables. This wine will be perfect with a good selection of cheeses or dark chocolate desserts.

### AGEING POTENTIAL

From 5 to 10 years.



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