

CHÂTEAU CLINET POMEROL ■ 2001



CHÂTEAU CLINET is located at the highest point of the Pomerol Plateau on the famous Günz gravel terrace, origin of the appellation's most prestigious crus.

A remarkable **terroir** of old gravel and deep clay over a subsoil of clinker.

The **vines** are grown with total respect for the environment, giving pride of place to tilling and grassing rather than using chemicals, placing greater confidence in the human hand than in the profitability of the machine.



The **state-of-the-art installations** in the cellars complement the natural assets of the appellation and the resources of the vineyard to get the very best out of the grapes and the wine.



This outstanding wine, the result of the combination of a generous terroir, a friendly climate and human foresight, is unanimously hailed as one of the most prestigious wines in the world.



AREA	8,64 ha
GRAPE VARIETIES	100% Merlot
AVERAGE AGE OF THE VINES	45 years
SOILS	Ancient gravel, deep clay, iron deposit in the subsoil
SOIL MAINTENANCE	Tilling, natural grassing, barley
AGEING	New oak barrels during 19 months
PRODUCTION	30 000 bottles

2001, THROUGHOUT THE SEASONS...

Plenty of rainfall in **Winter** but **Spring** proved more clement, favouring dense, homogeneous early flowering.

The **Summer** was also quite mild with alternating periods of heat and cooler temperatures, dryness and humidity.

If anything, this had a positive effect on the growth of the vines, but less so on the ripening of the grapes. Fortunately, ripening benefited from a beautiful **September**.

Harvesting took place over 2 weeks, starting from 24th of September for the Merlot grapes, under dry and sunny weather, allowing the grapes to be picked at perfect maturity. It has been more complicated for the Cabernet grapes, harvested under rainy weather. Therefore Château Clinet 2001 is a **100% pure Merlot wine**. The Cabernets have been blended in the 2nd wine label, Fleur de Clinet.

Fermentation lasted for 4 weeks with low pump-overs, to preserve the fresh and pure fruit flavors.

An outstanding wine, one of the major successes of Château Clinet. The wines of this vintage are characterized by a medium depth, the presence of very silky tannins and a good acidity. Moreover there is a high potential ageing.

ALCOHOL	13,5%
TOTAL ACIDITY	3,20 g/l
MATURITY	2005 - 2014
FOOD AND WINE	Beef, Game and Lamb