

# CLINET

Pomerol

## CHÂTEAU CLINET POMEROL ■ 2003



**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.

<b>AREA</b>	8,64 ha
<b>GRAPE VARIETIES</b>	70% Merlot, 15% Cabernet Sauvignon, 15% Cabernet Franc
<b>AVERAGE AGE OF THE VINES</b>	45 years
<b>SOILS</b>	Ancient gravel, deep clay, iron deposit in the subsoil
<b>SOIL MAINTENANCE</b>	Tilling, natural grassing, barley
<b>AGEING</b>	100% new oak barrels during 22 months
<b>PRODUCTION</b>	35 000 bottles



### 2003, THROUGHOUT THE SEASONS...

The 2003 Château Clinet is atypical of all the vintages ever produced at the estate. The character of the wine was shaped by the summer heat and drought, most particularly during the months of June and August.

During these two months, temperature highs of over 40° were recorded. These are well over the normal seasonal highs.

The lack of rainfall caused critical hydric stress for the vines. Even the oldest vines (around 63 years old at Château Clinet) and the coolest terroirs suffered in these conditions.

The difficulty of these unparalleled conditions was compounded by elevated temperature lows and the lack of cool conditions at night.

Isolated low rainfall in August and September (6, 7 and 9 September) gave the vines some respite, however 2003 was **one of the earliest harvests on record** (beginning on September 10).

The **crop** was **one of the smallest in the history** of the Château. The grapes were very concentrated -roasted by the extreme heat of the summer.

The **blend** of this vintage is **original**, with a **higher proportion of Cabernets** than in normal Clinet vintages. The Cabernets, which have thicker skins and ripen more slowly, coped better with the drought than the Merlot. The Cabernets bring freshness and balance to the 2003 Clinet. The Clinet 2003 should appeal to the more impatient wine enthusiasts as it is a wine that is maturing quickly. It will be at its **peak between 2004 and 2012**.

**A nose of black fruits –blackberries, bilberries, jammy fruit, peppery and hints of spearmint. Nicely textured on the palate with depth and a tight finish, without any dryness, and with layers of fruit and tannins.**

<b>ALCOHOL</b>	13,5 %
<b>ACIDITÉ TOTALE</b>	3,05 g/l
<b>MATURITE</b>	2006 - 2014
<b>ACCORD METS ET VIN</b>	Bœuf, gibiers et agneau.