

CHÂTEAU CLINET POMEROL ■ 2004



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.

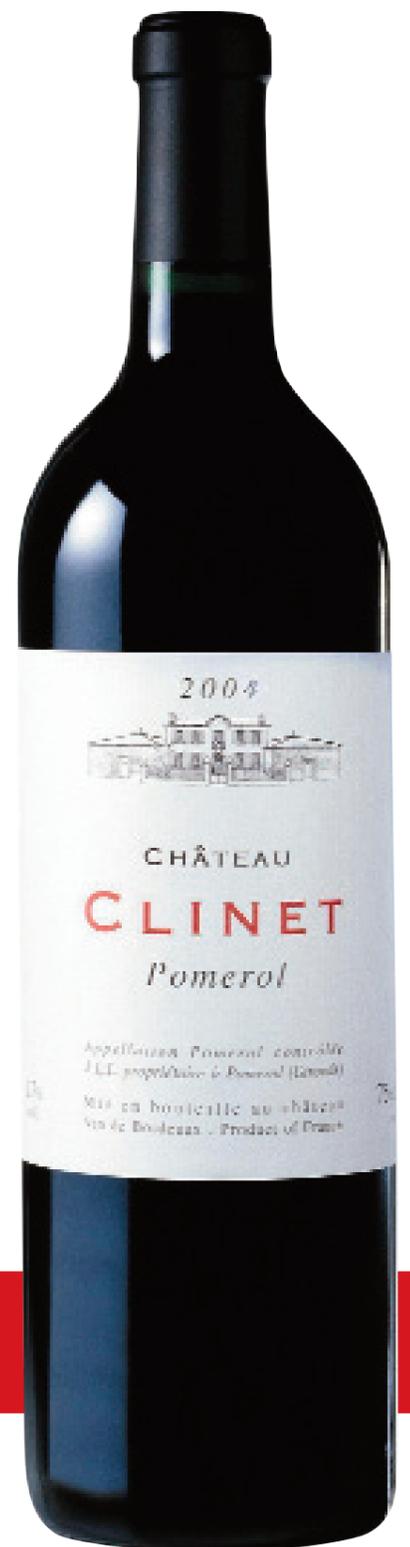
A remarkable **terroir** of old gravel and deep clay over a subsoil of clinker.

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	90% Merlot, 10% Cabernet Sauvignon
AVERAGE AGE OF THE VINES	45 years
SOILS	Ancient gravel, deep clay, iron deposit in the subsoil
SOIL MAINTENANCE	Tilling, natural grassing, barley
AGEING	60% new oak barrels, 40% 1-wine barrel during 16 months
PRODUCTION	35 000 bottles

2004, TROUGHOUT THE SEASONS...

The first part of the season was perfect with late and rapid flowering, assuring a substantial yield and explaining the high level of polyphenols in the 2004.

The month of July was sunny, but temperatures were lower than the seasonal average. August saw heavy rainfall and cool temperatures. A beautiful Indian summer followed in September: very sunny with extremely high temperatures, exactly replicating conditions in the vintage years of 2002, 1996, 1986 and 1978.

This resulted in a late harvest producing a high yield of grapes containing elevated levels of tannins.

The Merlots were picked from 29th September to 4th October. The harvest continued for the Cabernets Franc and Cabernets Sauvignon the next week.

2004 is a classic Bordeaux vintage, and its full potential will be revealed to the wine-lover between 2010 and 2020.

The vintage 2004 has set major changes in the way of producing Château Clinet.

- First vinification in the new underground winery
- First vinification in wooden vats
- First vinification under the guidance of Ronan Laborde

2004 is a classic Bordeaux vintage, well-balanced, dense and elegant. Its full potential will be revealed to the wine-lover between 2007 and 2022.

ALCOHOL	13 %
TOTAL ACIDITY	3,05 g/l
MATURITY	2007 - 2022
FOOD AND WINE	Beef, Game and Lamb