

CHÂTEAU CLINET POMEROL ■ 2005



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	85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc
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 19 months
PRODUCTION	35 000 bottles



2005, THROUGHOUT THE SEASONS...

After a dry, harsh winter, spring temperature were more clement, frequently rising above 20°C, which influenced early budding which was evenly spread in spite of the rain shortage in winter (60 mm of rainfall through December, January and February as opposed to about 250 mm in a normal year).

The growth of the vines was accelerated by a mild, humid **April. May and June** saw a return of severe drought conditions owing to low rainfall and temperature higher than the seasonal norm ; climatic conditions which are good in that they impede the development of cryptogamic diseases, but intensify the battle against pests.

Flowering also took place in ideal conditions a good week ahead of the normal cycle.

The grapes were healthy, well-formed and of average size, facilitating green harvesting according to the quality goals of the estate.

The severe drought in the months of **July** and **August** put a strain on water resources from 15 July. Nevertheless, the nights remained cool, and the grapes ripened to perfection.

Harvesting took place over three weeks, starting from 9 September for the young Merlot grapes, in exceptional weather, allowing the grapes to be picked parcel by parcel as they reached optimum maturity. The harvest ended on the 29 September with the Cabernets.

Fermentation lasted for 3 weeks to compensate for a lack of nitrogen in the must due to the drought so that phenols could be extracted gently without impairing the purity of the fruit.

All the signs of a major success the wines of this vintage are characterised by great depth, the presence of very silky tannins, an exceptionally aromatic intensity, good acidity and outstanding freshness. The ageing ability prospects are also very interesting.

Château Clinet Pomerol vintage 2005 is, without doubt, the biggest success enjoyed by the Laborde family since the estate was purchased in 1998.

ALCOHOL	13,5%
TOTAL ACIDITY	3,30 g/l
MATURITY	2010 - 2030
FOOD AND WINE	Beef, Game and Lamb