

CHÂTEAU CLINET *Pomerol*

PRODUCT SHEET

CHÂTEAU CLINET POMEROL ■ 2006



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 VINES	45 years
SOILS	Ancient gravel, deep clay, iron deposit in the subsoil
SOIL MAINTENANCE	Tilling, natural grassing, barley
AGEING	70% new oak barrels, 30% 1-wine barrel
PRODUCTION	35 000 bottles



2006, THROUGHOUT THE SEASONS...

At the beginning of the year, the climate gave **very weak precipitations** and **quite fresh temperatures** offering favourable conditions to avoid wood illnesses. The cuttings started at the beginning of February with great quality woods. The temperatures remained fresh until mid-April, and then exceeded 20°C, which accelerated the growth of the vine that has been very slow until then.

The re-plantation works of some parcels cut out in 2003 lying fallow since, and that represents over 1 ha was carried out in April 2006.

June, July (71 mm rain) and the **beginning of August** (49 mm rain) has been **extremely sunny, hot and dry**. In such conditions of dryness, watering of the new plantations has been extremely well supervised.

The strategy, decided at the end of June, to slightly defoliate the rising sun side, fully contributed to the homogenous and excellent development of the Château Clinet grapes. Thus, by the 10th of August veraison was complete on the totality of the Merlots. The choice to put under grass the rows between the vines due to the extreme heat and dry conditions enabled the slow down of the leaves growth which predicted an excellent quality (concentration) of the harvest. In spite of an over-cast 2nd half of August with moderate temperatures, this month proved to be interesting in terms of the climate with only 49 mm of precipitation. Then, the **beginning of September** brought back the **high temperatures**.

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The harvest started on the 18th September with the gathering of young Merlot grapes (plants and grafts) according to a plan established the previous days.

It went on until the 22nd September for the Merlots, before picking up on the 26th for the



Cabernets Francs to end it on the 28th with the Cabernets Sauvignons.

The totality of the harvest has been done in dry weather.

The sanitary quality of the grapes was excellent, the grapes reached their technological (min 13,08°Alc. for young vines up until 14° Alc.) as well as phenolic maturity.

In order to respect the freshness and finesse of our wines, the extraction of phenolic materials are carried out very gently.

The year 2006 has been marked by extremely favourable climate conditions on the whole Pomerol appellation.

Château Clinet's cultivation strategy has worked correctly.

The potential shown during the first tastings confirmed that the 2006 vintage is an excellent one.

ALCOHOL	13,5 %
MATURITY	2010 - 2025
FOOD AND WINE	Beef, Game and Lamb

THE WINE ADVOCATE

90 +

"Extremely backward, firm and virile, this **macho wine** exhibits full-bodied power, a dense blackberry, smoky nose, huge tannins, but impressive stuffing and depth. This is not for the faint of heart, and also not for those who need immediate drinkability." - *Robert Parker - March 2009*

DECANTER



Beautifully aromatic, harmonious wine. Burgundian raspberry and spice nuance. Mellow fruit and fine tannic frame. Long, fresh finish. 2014-2025 - *April 2007*

WINE SPECTATOR

90

"Pretty raspberry, mineral and vanilla aromas and flavors, with hints of dried herbs. Full-bodied, with good, silky tannins and a long finish that shows lots of raspberry and cherry fruit. Attractive and balanced for the vintage. Best after 2013." - *James Suckling - April 2007*

TOM CANNAN

90 - 94

"Chocolatey and rich. Already a nice coffee and fleshy richness on the palate this has lovely fruit and a fleshy plumpness very harmonious, with good spice and structure, but a little more joy about it." - *June 2007*

NEAL MARTIN'S WINE JOURNAL

89 - 91

Tasted at the UGC. A very tight nose, which displays far less overripe fruit and new oak than in recent years. Tang of sea salt. The palate is well balanced, medium-bodied with well-integrated prudent use of new oak, revealing a more savoury, meaty mid-palate. Although it only contains 5% Cabernet Franc, it seems to really season this wine. Real character here. Charming and individual and that counts for a lot. *Tasted April 2007.*

STEPHEN TANZER'S INTERNATIONAL WINE CELLAR

90

Red ruby. Inviting, perfumed nose offers black raspberry, mocha, chocolate, licorice and a minty nuance. Lush, sweet and round, with very good richness and vinosity to the black raspberry, smoke and mocha flavors. The broad, firm finish shows a distinct medicinal reserve, suggesting that this will be better for five years or so in the cellar.

Tasted April 2009.

WEINWELT

90 - 91

Recommended - *June 2007*

LE POINT

16.5 - 17 / 20

"Cerise, poivre, fruits noirs, gras, onctueux, tanins velours et fraîcheur, des notes mentholées et fruits noirs, long, assez puissant mais frais, finale chocolatée. 2013" - *Jacques Dupont - April 2007*

LA REVUE DE VIN DE FRANCE

17.5 - 18.5 / 20

Doté d'une matière impressionnante, avec une attaque massive et un fruit éclatant, ce Pomerol, riche et puissant est une réussite, d'autant qu'il possède un très bon équilibre. - *June 2007*

L'EXPRESS

16.5 - 17.5 / 20

Un must, il est doté d'une matière impressionnante, avec une attaque massive et un fruit éclatant. Hélas, rare et cher. - *June 2007*