

CLINET

Pomerol

CHÂTEAU CLINET POMEROL ■ 2007



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	47 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
PRODUCTION	35 000 bottles



2007, THROUGHOUT THE SEASONS...

Early bud-break:

The season started with a record. April was the mildest month of the last few years. The high temperatures of the beginning of the season brought about an early bud-break and therefore the prospect of a very early harvest.

A cool, damp growing season:

However, May, June and July were cool and damp, slowing down the growing cycle. These climatic conditions also favoured outbreaks of downy mildew, a fungal disease that affects the vines' leaves and bunches and which can have adverse effects on the quality of the wines. The disease prevention strategies and canopy management work (de-leafing, crop thinning and so on...) were key factors in the success of the vintage.

Careful monitoring of the vines and adapting to the climatic conditions:

In spite of frequent rain showers, signs of hydric stress could be observed in the vineyard at the beginning of August. These indications are the consequence of the combination of adapting the vineyard work to the conditions of the year, such as seeding grass between the rows of vines, and the intrinsic quality of the terroir of Château Clinet.

A crucial September:

The month of September proved to be crucial in determining the quality of the vintage. Excellent conditions, lovely fine, dry weather and cool nights made it possible to reach optimum ripeness with promising phenolic concentration in the skins.

A late harvest:

At Château Clinet, the picking began on September 25th with the Merlot and finished on October 4th with the Cabernet Sauvignon, which was a late harvest, considering the picking dates of the last vintages.

Sign of a succeeded maturity, the alcohol level of the Merlots borders the 14°, while the Cabernets approach the 12,5°.

Vinification and ageing:

Macerations lasted 3 to 4 weeks on average, with regular punching down of the cap to carry out the gentlest of extractions. Ageing is done in new barrels (60%) and barrels of one wine (40%), which have aged the 2005 vintage. In spite of a diffusion of the tertiary flavours more marked at the beginning of the ageing, the wines remain precise, balanced and fresh, all characteristics of a very good vintage!

Clinet 2007 displays a deep, ruby-purple colour. The nose reveals delicious aromas of juicy black fruit, such as fresh plums, together with oak and spices. The palate is full of flavour with fresh fruit, such as plums, blackberries and blackcurrants mingling subtly with cloves, toasted vanilla and ganache. The tannins are silky, and the finish is deliciously soft.