

CLINET

Pomerol

CHÂTEAU CLINET POMEROL ■ 2008



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, 12% Cabernet Sauvignon, 3% 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% Barriques neuves et 40% barriques d'un vin
PRODUCTION	35 000 bottles



2008, THROUGHOUT THE SEASONS...

A late bud-break :

Despite a mild February, the vines began their growing season late with bud-break beginning on March 20th. The wine growers' nerves were tested during the first days of April with temperatures plunging close to freezing.

A cold, rainy spring, resulting in yields down by 30% :

The flowering process, adversely affected by cool weather and rain showers, was longer and less fertile, leading to a drop in yields of 30% compared with previous years.

These weather conditions, comparable to those of 2007, brought about a high risk of downy mildew, a disease that attacks the vines' leaves and grapes and is a danger to the quality of the wines.

The spraying strategy and the precision work carried out on the vine canopy (de-leafing and crop thinning) were crucial factors in seeking to craft a great wine.

A mild and dry summer season that slowed down the ripening of the grapes :

The summer was mild. Temperatures, seldom going above 32°C., were lower than the seasonal average for the last ten years.

The delay in the growing cycle that had built up prior to the flowering increased further during the summer. The summer was relatively dry, since over the last ten years only the 2000, 2003 and 2005 vintages had had lower rainfall.

The Château CLINET team continued its policy of seeding grass as a cover crop between the rows as well as ploughing the soil.

However, as an exception this year,

it was decided to de-leaf on the west-facing side of the vine canopy in order to give the grapes the maximum exposure to sunshine.

This meticulous work helped bring the grapes to their required levels of ripeness.

A great Indian summer, ensuring optimum ripeness:

Excellent weather set in during September and October.

Fine, sunny and dry days with cool nights brought about optimum phenolic concentration in the skins. It was in these ideal conditions for the health of the vines that the 2008 vintage started to take shape.

A very late harvest :

At Château Clinet, the harvest began on October 3rd with the young Merlot vines, continuing with the old Merlot vines on October 6th.

This was the latest harvest on record at the château. It finished on October 17th with the Cabernet Sauvignon. The macerations lasted between 4 and 5 weeks, with regular punching down of the cap of skins, ensuring the gentlest of extractions.

Produced from a slow ripening process and low yields, the 2008 Château CLINET promises to figure as one of the great classic vintages produced at the estate.