

CLINET

Pomerol

CHÂTEAU CLINET POMEROL ■ 2009

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	49 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



2009, TROUGHOUT THE SEASONS...

A late bud-break

A cold, dry winter and early spring caused a late start to the vine's growing season (end of March). April was cool and very damp, bringing about slow vine vegetation growth.

Perfect conditions for the flowering process:

There was a sharp rise in temperatures from the beginning of May, with stormy conditions and even two hailstorms on May 11th and 15th which caused considerable damage in the neighbouring appellations of Pomerol.

The flowering took place at the end of May/beginning of June in dry, sunny weather. These conditions helped enable a quick, even flowering which is always a sign of potentially generous crop loads.

The driest summer in a decade:

The summer which followed was the driest of the decade. Fortunately, the rainy spring weather had allowed the soils to build up good water reserves and enabled the vines to avoid any early water deficit stress, such as experienced in 2003, 2005 and 2006. The summer temperatures were among the highest of the past ten years.

In these extremely favourable weather conditions, the Château CLINET vineyard team carried out specific canopy work to help the vines benefit from their water deficit stress. The team decided in particular to do only one de-leafing (that on the cooler east side of the rows) so as to avoid the hot sun burning the grape skins on the west side, and to do a light crop thinning in mid-July.

Plot by plot harvesting:

Château CLINET practised its policy of harvesting plot by plot, aiming to pick each plot at perfect phenolic ripeness. For the 2009 vintage, this sometimes resulted in bringing in grapes that had over 14° potential alcohol!

At CLINET, the harvest began on the 11th, 15th and 16th September with the young Merlot vines. One of the most significant events of this vintage was the rainfall on 18th, 19th and 20th September. It brought much-needed coolness to the vines and enabled the grapes to take full advantage of the dry, sunny weather during the weeks that followed. The harvest continued on 25th September, 1st, 2nd, 3rd and 4th October for the old-vine Merlot in perfect weather.

Finally, the Cabernets (Sauvignon and Franc) were picked on 7th October.

The harvest was therefore the longest in the history of the estate: 9 days of picking spread out over a month! The macerations lasted 4 to 5 weeks, with regular pigeages (punching down the cap of skins), enabling the gentlest possible extraction.

The 2009 vintage, helped by outstandingly advantageous weather conditions, looks to be one of the greatest wines ever produced by Château CLINET.