Fleur de Clinet Pomerol 2018



Region

This tiny region to the east of Bordeaux occupies a clay and gravelly hill and gravels mixed with sand in the south of the commune which runs from Libourne to St Emilion. It is almost exclusively planted with Merlot, cultivated by tiny estates by Bordeaux standards. The intense, seductive, raisiny richness of Merlot is at its most evident in Pomerol.

Producer

Clinet is very much a part of the heritage of Pomerol, thanks to its uniquely positioned terroir and the work of extraordinary people who have built the worldwide reputation of its wine throughout the centuries. Château Clinet is a small Pomerol property that has leapt to prominence in the last 15 years and now produces one of the most sought-after wines in the region. The 9-hectare vineyard is on top of one of the finest plateaux in Pomerol and is planted with Merlot (80%), Cabernet Sauvignon (10%) and Cabernet Franc (10%). 1999 marked the purchase of the estate by the Laborde family, but it was also the start of substantial restructuring and replanting in the vineyard, which today is nearing full production capacity.

Tasting Notes

Fleur de Clinet 2018 is swathed in deep shades of ruby. Beautifully aromatic on the nose, it exudes aromas of black cherry, blackberry, blueberry, liquorice and kampot pepper. Its smooth texture displays wonderful energy on the palate, accompanied by flavours of forest fruits and oriental spice. Approachable and intense in its youth, Fleur de Clinet can also be enjoyed after several years of ageing. A favourable vintage with decent yields, consistent quality for both Merlot and Cabernet Sauvignon for a fresh structured classy wine. Made with 95% merlot and 5% Cabernet Sauvignon and aged for 12 months in both new and second fill barrels.

Food

Pair with vension, wild boar or roast pheasant.

Technical Information				
Country	France	Dry/Sweet Style	Not applicable	
Region	Pomerol	Alcohol Content	14%	
Grape(s)	Merlot (95%)	Closure Style	Cork	
Type	Cabernet Sauvignon (5%) Red	Organic/Biodynamic	No	
Type	Robust	Allergens	Milk: No	
Style	Robust	7.110. 90110	Egg: No	
Oaked Style	Lightly oaked	Vegetarian/Vegan	Vegetarian: No	
Body Style	Full bodied		Vegan: No	
Sustainable	Yes-certified sustainable			



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