

Clos du Clocher Pomerol 2019 2019



Region

Saint-Émilion and Pomerol sit next to each other on the right bank of Bordeaux. Saint-Émilion is home to some of the most prestigious wines in the world such as Cheval Blanc and Angelus. Only red wine qualifies for the appellation and is predominately made from Merlot and Cabernet Franc. Pomerol is located in the east of the Bordeaux region, near Saint-Émilion. While most appellations are named after a village or town within their boundaries, Pomerol has no such epicentre. Pomerol is an 800ha gravel bank with boasts the famous names of Petrus and Le Pin and produces wines made predominantly out of Merlot.

Producer

With just 2000 cases of Clos du Clocher produced each vintage, demand remains consistently high for this small Pomerol estate, a tiny 4.6 hectare property on the plateau of Pomerol, close to Lafleur, Le Pin and Petrus, with a mixture of sand, gravel and clay soils. Its first vintage was released in 1924, when the property was purchased by Jean-Baptiste Audy. Vines are currently 40 years old on average, after a replanting in 1957 but the estate holds some very old vines. Today it is run by his great grandson, Jean-Baptiste Bourotte, who has heavily invested in and modernised the estate, building a new, underground and air-conditioned barrel room among other improvements. There are four key vineyard plots, the best of which are superbly located on clay and gravel parcels on the Pomerol plateau. Michel Rolland is on hand to advise head winemaker Cécile Dupuis.

Tasting Notes

This beautiful Pomerol from the Bourotte family is farmed sustainably and shows a great expression of the terroir. Hand harvested and fermented using natural yeasts. The wine sees 18 months in fine-grained French oak barrels, 60% of which are new - this adds a level of structure and complexity to the wine in line with the complex and premium quality of the fruit. The nose has powerful notes of blackberries, blackcurrants and spice, followed by a palate bursting with fruit, hints of chocolate and a supple tannin structure. The charm of Pomerol Merlot delights the palate as much as the brilliant fruit. The old 1957 Cabernet Francs follow through on the aftertaste and add to an overall impression of slenderness and delicacy. A real class act!

Food

Pair with vension, wild boar, duck or roast pheasant and hearty beef stews.

Technical Information

Country	France
Region	Bordeaux - St Emilion & Pomerol
Grape(s)	Merlot (70%) Cabernet Franc (30%)
Type	Red
Style	Complex
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	14.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk