



## Pomerol appellation

**Soil:** gravel, clay and sand

### Grape varieties:

- **Merlot (70%)** : grape variety brings roundness and fruit to the wines
- **Cabernet Franc (25%)**: this grape variety has a lighter color than the cabernet sauvignon. When it is planted on clay-limestone soils, it gives wines with tobacco, raspberries, violet and berry aromas.
- **Cabernet Sauvignon (5%)**: this grape variety gives strong wines that are complex and tannic. The final wines are good can be laid down many years.



**Tasting:** the wines from Pomerol don't contain many tannins but they are round and supple. They are affordable and a great for food match. Ageing is usually advised in order to bring more complexity to the future wine.

**Surface:** 1 976 acres

**Annual production:** 34 000 hl

**Wineries:** 150. No classification exists in Pomerol, though they are famous estates such as Pétrus.

### Commercialisation :

- 60% export (Benelux, Canada, USA, Great-Britain, Germany, Japan, Hong Kong, China, Corea etc.)
- 40% french market