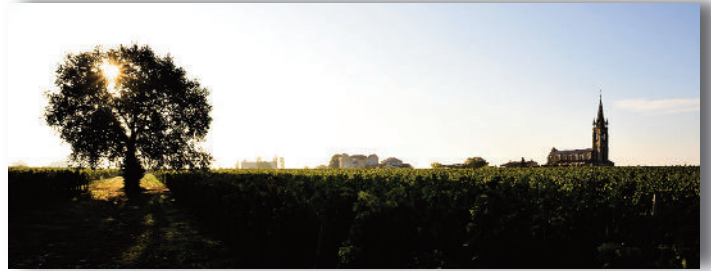


CHÂTEAU
CLINET
Pomerol

2013 VINTAGE

■ CHATEAU CLINET, POMEROL :

Has been producing wines for centuries.
Owned by the LABORDE family, since 1999.
Managed by Ronan LABORDE, since 2004.



■ VINEYARD :

Surface area : 11,81 ha (10,81 ha planted)

Grape varieties : 90% Merlot, 9% Cabernet Sauvignon, 1% Cabernet Franc

Planting density : 6 600 à 7 200 vines/ ha

Average age of the vines : 40 years

Type of soil : Clay and gravel, iron deposit in the subsoil

Specific cultivation practices at the estate :

- Grass cover between rows, on part of the vineyard
- Under-row ploughing, horse-drawn tilling on 25% of the vineyard
- Reasoned viticulture methods
- High leaf area (+175 cm)
- Leaf thinning on both sides (rising and setting sun), green harvesting
- Manual work : pruning, canopy management, spraying, «green» harvest, harvest



2013 yield : 33 Hl / ha, harvested

Harvest dates :

Merlots : 30th September: Merlot (young vines)
1st, 2nd, 3rd October: Merlot
3rd October : Very Old Merlots

Cabernets : 12th October



CHÂTEAU CLINET *Pomerol*

■ VINIFICATION :

Gravity-fed, underground cellar

Light crushing

Wooden casks and stainless steel vats

Prefermentation cold maceration (below 10°C/50°F), for 2 days

Manual punching down

Vatting time : 3 to 4 weeks

No wine consultant



■ AGEING :

Ageing : 60 % new barrels - 40 % second-fill barrels

Wood mainly of French origin, seasoned for at least 30 months in the open air

Presented blend : 90% Merlot, 9% Cabernet Sauvignon, 1% Cabernet Franc

Alcohol : 13,2° / vol.

Production : 45 000 bottles



■ HARVEST :

The grapes, destined to become CLINET 2013, were harvested **later and faster** than usual, with only 4,5 days of picking within a period of 11 days.

The harvest was **sound** and maturity reached a reasonable alcohol level compared to previous vintages, slightly higher than 13° Alc..

Macerations lasted around 3 weeks, with regular punching down of the cap, ensuring **gentle extraction**.

The average yield was around **33 hectoliters/hectare**, resulting from strict selection.

Attention to detail contributes to offer a precise wine with compelling fruit, freshness, complexity and harmony.

Château CLINET 2013 epitomises the style and elegance of the Classic vintages produced at the property.

■ TASTING :

Château CLINET 2013 displays a bright dark-crimson color.

The nose is charming and reveals aromas of blackcurrant, Morello cherry, blueberry, and mild pepper, together with brown sugar and liquorice.

Once again, 2013 has this CLINET touch, with a recognizable silky feel.

Delightful aromas of fresh plum, blueberry, and hints of toast, linger merrily on the palate.

