

CHÂTEAU
CLINET
Pomerol

2014 VINTAGE



VINEYARD

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

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

Planting density: 6,600 to 7,200 vines per ha

Average age of the vines: 41 years

Soils: Ancien gravel, deep clay

VINIFICATION

New winery: 17 custom-built stainless steel tanks (30, 35, 40 and 66 hl /tank)

Situated below ground-level for “gravity-flow”

High-tech thermally regulated

No use of dry-ice

Vatting: 30 days +

No consultant

IN BRIEF 2014

Blend: 90% Merlot, 9% Cabernet Sauvignon, 1% Cabernet Franc

Alcohol: 13,5°

Production: 4,750 cases

Yield: 40hl / ha for the “Grand Vin”

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

Harvest dates:

Merlot

23, 24, 25, 29 and 30 September
3 October (Very Old Merlots)

Cabernets

8 October

CHÂTEAU CLINET 2014, TASTING NOTES

Château CLINET 2014 has a ruby-garnet appearance.

Highly aromatic, the nose presents flavours of raspberry jam, blackberries, plum and liquorice.

These aromas then develop to reveal toasted bread, brown sugar and Jamaican pepper.

Its rich, creamy texture is reminiscent of the CLINET signature.

Soft and delicate, the taste includes hints of cherries and forest fruits with a rising intensity.

As a whole, it is well balanced and very refreshing.

This is an excellent wine, which should be enjoyed between 5 and 15 years.



SPECIFIC FEATURES OF THE VINTAGE

- In 2014 the growing season was relatively long, with flowering beginning on 21st May and the harvest on 23rd September (+120days!).
- Grapes started to ripen gradually thanks to pleasant climatic conditions with no excessive temperatures.
- September was sunny and the harvest took place in clement, dry weather.
- Yields were generous, reaching 49hl/ha on the whole with 40hl/ha for the Grand Vin.
- Quality and maturity were constant among the different grape varieties and parcels.

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