

BLEND	AGEING
85% MERLOT	75% NEW BARRELS
15% CABERNET SAUVIGNON	25% SECOND FILL BARRELS
ALCOHOL	HARVEST DATES
14,5°	MERLOTS : 19, 20, 24, 25, 26, 27 SEPTEMBER AND 2 OCTOBER
PRODUCTION	CABERNETS : 5 OCTOBER
49 000 BOTTLES	
YIELD	
38 HL/HA	

PRESS

“One of the star Pomerol names showing us how it's done in 2018.”
Jane ANSON - Decanter
97

“Extremely long and vivid.”
James SUCKLING
95 - 96

“Lots of substance here, with a delicious tannin backbone at its heart...”
Chris KISSACK
The Wine Doctor
94 - 96

“Bouche suave, du fruit, un charnu juteux avec beaucoup de fraîcheur.”
Yohan CASTAING
Anthocyanes
93 - 95

“Sensual, luscious and sexy, this is bottled decadence.”
Jeff LEVE
The Wine Cellar Insider
97 - 99

“...an incredibly hedonistic and sexy wine.”
Jeb DUNNUCK
96 - 99

“...chock-full of bright, energetic fruit...”
Lisa PERROTTI-BROWN
The Wine Advocate
94 - 96+

“Superb!,”
Chryster BYKLUM
mywinesandmore
96 - 98

“Well concentrated nose with great potential.”
Markus DEL MONEGO
95

“Un vin élégant, paré pour l'avenir.”
Yves BECK
The beekustator
92 - 94

2 0 1 8 V I N T A G E

TASTING

«Château Clinet 2018 is wrapped in folds of deepest ruby. Fruits of the forest, blackberry and fresh fig mingle with the scent of smoked wood and the complex, spicy freshness of Kampot black pepper. A delicately creamy attack gives way to an intricate matrix of wild raspberry, blueberry and plum laced with sweet spice, cinnamon and Bourbon vanilla. Voluptuous layers of velvet provide intense mouthfeel. This is Clinet at its finest, yet the “ardour”, the endless finish and the very soul of this vintage, are quite spellbinding and unique.»

Ronan LABORDE, owner- CEO

CULTURAL METHODS

Grass cover between rows, throughout the vineyard • Under-vine ploughing • Horse-drawn ploughing on 35% of the vineyard • Sustainable viticulture practices • High leaf canopy (+175 cm) • Leaf removal: morning-sun side (end June – beginning July 2018) and afternoon-sun side (first two weeks of September 2018) • Green harvesting (last two weeks of July 2018) • Plot by plot harvest •

VINIFICATION

Manual sorting • Light crushing • Stainless steel vats, perfectly designed to house the different plots of CLINET • Vats equipped with an alveolar, double-walled, adjustable thermoregulation system • No use of dry ice • Manual punching down •

AGEING

Use of the OXOLINE system, to limit stirring • 75% new barrels, 25 % Second-fill barrels • Expected ageing time: +16 months •



VINTAGE

- A vintage with very favorable weather conditions, marked by heavy rainfall at the start of the growing season, and a dry summer.
- Decent yields, resulting from good flower induction (in 2017), good flowering, and a growing season divided into two extreme phases. The quality of our terroir and a team able to respond quickly and effectively, were paramount to keeping the situation under control.
- A consistent level of quality across both the grape varieties - Merlot and Cabernet Sauvignon - and the various plots that make up the terroir of Château CLINET. The “sanitary” condition of the grapes was “impeccable”, with little or no sorting required before entering the vats.
- An average of 27 days in vat; delicate extraction of the phenolic components (punching down and pumping over). Fermentation did not take longer than previous vintages, proceeding smoothly.
- A majority of new barrels (75%), classic “barriques bordelaises” (225 liters) and the remaining 25% in second-fill barrels.

A vintage ranked among the very best. Following in the steps of the flamboyant 2015, and the powerful 2016, the 2018 vintage is a very lush, concentrated and well-balanced wine. Château CLINET 2018 remains true to the unique style of Clinet, where the Cabernet Sauvignon, slightly more present in the blend than usual, helps to shape a fresh, structured, classy wine.

CHATEAU
CLINET