BLEND 85% Merlot **15% CABERNET SAUVIGNON** Alcohol 14,5° PRODUCTION 49 000 BOTTLES Yield 38 HL/HA

AGEING **75% NEW BARRELS 25% SECOND FILL BARRELS** HARVEST DATES **MERLOTS** : 19, 20, 24, 25, 26, 27 SEPTEMBER AND 2 OCTOBER **CABERNETS**: 5 OCTOBER

6 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

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

> **6** Bouche suave, du fruit, un charnu juteux avec beaucoup de fraicheur." Yohan CASTAING Anthocvanes 93 - 95

> > **6** Sensual, luscious and sexy, this is bottled decadence. Ieff LEVE The Wine Cellar Insider 97 - 99

66...chock-full of bright. energetic fruit ... " Lisa PERROTTI-BROWN

The Wine Advocate 94 - 96+

66 Superb!... mvwinesandmore 96 - 98

66 ... an incredibly hedonistic and

sexy wine."

96 - 99

Ieb DUNNUCK

6 Well concentrated nose with great potential., Markus DEL MONEGO 95

paré pour l'avenir." Yves BECK 92 - 94

PRESS

Chrvster BYKLUM

66 Un vin élégant,

The beckustator

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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, doublewalled, 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.

CHÂTEAU CLINET

