



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

---

## Clos du Clocher 2023, Pomerol 6 X 75cl

---

<b>Price</b>	£258.00
<b>Code</b>	CLOS360

The exposure of this property is perfect. Located in front of the chapel, only 200m from Vieux Château Certan and 300m from Château Petrus, Clos de Clocher enjoys a soil that is rich in blue clay.

---

### Tasting Notes:

A fantastic follow-on to a stupendous 2022. Rich and ripe on the nose, with a careful level of extraction. The palate is full, densely bound with mocha, cherry, kirsch and crunchy blackcurrant notes, diffused with dusty cocoa and some minerality and graphite. The tannins are firm, not unyielding but robust enough to hold the fruit and balancing acidity.

---





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
<b>Vinification</b>	Yields of 40hl/ha. Fermentation carried out plot by plot, in small stainless and cement vats with manual pumping over and punching of the caps. The malolactic fermentation took place in barrel. Aged for 18 months in fine-grained French oak barrels, 50% new. Alc 13.5%.
<b>Size</b>	6 x 75cl
<b>Drinking Window</b>	Drink from 2029 through to 2039
<b>Country</b>	France
<b>Region</b>	Pomerol
<b>Type</b>	Red Wine
<b>Grape Mix</b>	70% Merlot, 30% Cabernet Franc
<b>Genres</b>	En Primeur, Fine Wine, Practising Organic
<b>Vintage</b>	2023
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Clos de Clocher
<b>Producer Overview</b>	This property is perfectly situated, located in front of the chapel, only 200m from Vieux Château Certan and 300m from Château Petrus. Outstanding value for money here!
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Perfectly paired with beef wellington with roasted butternut squash and greens.