HOUSE OF TOWNEND

Clos du Clocher 2022, Pomerol

Price	£85.00
Code	CLOS345

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:

Almost opaque in colour, with a very forward and overt nose, powerful and condensed. The fruit structure is stewed, thick and very ripe, with layers of cherry, bitter chocolate, cassis, mocha and cayenne. The wine has a tremendous weight and texture in the mouth, almost creamy. The tannins, ripe and rounded, gain power toward the finish, framing the wine in a solid yet yielding structure. Notes of graphite and capsicum give more complexity and an underlying impression of freshness and savoury quality that really appeals. A top, top Pomerol!



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Specification	
Vinification	Yields of 39hl/ha. Fermentation caried 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, 60% new.
ABV	14.5%
Size	75cl
Drinking Window	Drink from 2028 through to 2038
Country	France
Region	Bordeaux
Area	Pomerol
Type	Red Wine
Grape Mix	70% Merlot, 30% Cabernet Franc
Genres	Fine Wine, Practising Organic
Vintage	2022
Body	Rich, bold and robust
Producer	Clos de Clocher
Producer Overview	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!
Closure Type	Cork
Food Matches	Perfectly paired with beef wellington with roasted butternut squash and greens.