



## 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	
<b>Vinification</b>	Yields of 39hl/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, 60% new.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2028 through to 2038
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Pomerol
<b>Type</b>	Red Wine
<b>Grape Mix</b>	70% Merlot, 30% Cabernet Franc
<b>Genres</b>	Fine Wine, Practising Organic
<b>Vintage</b>	2022
<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.