

CHÂTEAU CLINET

Pomerol

PRODUCT SHEET

CHÂTEAU CLINET POMEROL ■ 2008



CHÂTEAU CLINET is located at the highest point of the Pomerol Plateau on the famous Günz gravel terrace, origin of the appellation's most prestigious crus.

A remarkable **terroir** of old gravel and deep clay over a subsoil of clinker.

The vines are grown with total respect for the environment, giving pride of place to tilling and grassing rather than using chemicals, placing greater confidence in the human hand than in the profitability of the machine.

The **state-of-the-art installations** in the cellars complement the natural assets of the appellation and the resources of the vineyard to get the very best out of the grapes and the wine.

This outstanding wine, the result of the combination of a generous terroir, a friendly climate and human foresight, is unanimously hailed as one of the most prestigious wines in the world.



AREA

8,64 ha

GRAPE VARIETIES

85 Merlot, 12% Cabernet Sauvignon, 3% Cabernet Franc

AVERAGE AGE OF VINES

48 years

SOILS

Ancient gravel, deep clay, iron deposit in the subsoil

SOIL MAINTENANCE

Tilling, natural grassing, barley

AGEING

60% new oak barrels, 40% 1-wine barrel

PRODUCTION

35 000 bottles



2008, THROUGHOUT THE SEASONS...

A late bud-break :

Despite a mild February, the vines began their growing season late with bud-break beginning on March 20th. The wine growers' nerves were tested during the first days of April with temperatures plunging close to freezing.

A cold, rainy spring, resulting in yields down by 30% :

The flowering process, adversely affected by cool weather and rain showers, was longer and less fertile, leading to a drop in yields of 30% compared with previous years.

These weather conditions, comparable to those of 2007, brought about a high risk of downy mildew, a disease that attacks the vines' leaves and grapes and is a danger to the quality of the wines.

The spraying strategy and the precision work carried out on the vine canopy (de-leafing and crop thinning) were crucial factors in seeking to craft a great wine.

A mild and dry summer season that slowed down the ripening of the grapes :

The summer was mild. Temperatures, seldom going above 32°C., were lower than the seasonal average for the last ten years.

The delay in the growing cycle that had built up prior to the flowering increased further during the summer. The summer was relatively dry, since over the last ten years only the 2000, 2003 and 2005 vintages had had lower rainfall.

Château Clinet- 33 500 POMEROL - FRANCE
Tel +33 (0)5 57 25 50 00 - Fax +33 (0)5 57 25 70 00 - contact@chateauclinet.com

WWW.CHATEAUCLINET.COM

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The Château CLINET team continued its policy of seeding grass as a cover crop between the rows as well as ploughing the soil. However, as an exception this year, it was decided to de-leaf on the west-facing side of the vine canopy in order to give the grapes the maximum exposure to sunshine. This meticulous work helped bring the grapes to their required levels of ripeness.

A great Indian summer, ensuring optimum ripeness:

Excellent weather set in during September and October.

Fine, sunny and dry days with cool nights brought about optimum phenolic concentration in the skins. It was in these ideal conditions for the health of the vines that the 2008 vintage started to take shape.

A very late harvest :

At Château Clinet, the harvest began on October 3rd with the young Merlot vines, continuing with the old Merlot vines on October 6th. This was the latest harvest on record at the château. It finished on October 17th with the Cabernet Sauvignon. The macerations lasted between 4 and 5 weeks, with regular punching down of the cap of skins, ensuring the gentlest of extractions.

Produced from a slow ripening process and low yields, the 2008 Château CLINET promises to figure as one of the great classic vintages produced at the estate.

WINE ADVOCATE - 94 +

Another resounding success for the vintage, the opaque purple-colored 2008 Clinet (14.4% alcohol) is composed of 85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon. Yields of 38 hectoliters per hectare, while higher than in 2010, were still modest. Another powerful, big, large-scaled effort, the 2008 exhibits an inky/purple color as well as sweet creme de cassis, blackberry, plum, Asian spice, licorice and incense notes. Layered and full-bodied with stunning purity and a 40+ second finish, this beauty needs 3-5 years of bottle age and should keep for 25-30 years. - *Robert Parker - May 2011*

WINE SPECTATOR - 93 - « Success of the vintage »

“Ripe, rich and almost flashy, with gorgeous spice, mocha and warm raspberry ganache notes up front, followed by darker fig, currant, graphite and black tea on the long, racy finish. Accessible now, this will be a real winner when it knits together fully. Best from 2013 through 2019” - *James Molesworth - December 2010*

NEAL MARTIN 'S WINE JOURNAL - 93

“This is the first bottle of Clinet '08 to show a little reduction, although it improves with aeration and offers some lovely cassis and iodine scents that waft enticingly from the glass. The palate is very concentrated, though it does not possess quite the same poise and focus on the finish. This is a controlled Clinet, one with its harness and blinkers on, and it shows great potential however.” Tasted October 2013.

DECANTER - 17.5/20 ★★★★★

This is up there with the 2006 and 2005 in terms of quality. Deep, rich, dark and dense with a suavity of texture and firm but fine tannins behind. Opulent but structured with a long, fresh finish. Drink 2016-2030. (17.5 points)- *James Lawther April 2009*

WINE ENTHUSIAST - 92 - 94

“Château Clinet, Pomerol Dry, with the wood tannins just on the right side of dominance, the fruit rich with blackberry, plum and fine ripeness.” - *Roger Voss - April 2008*

JANCIS ROBINSON - 17 / 20

Bright, cedary black fruit on the nose, peppery. Lively and inviting. Dense and rich on the mid palate with firm but sweet tannins and a fine bright zesty finish - *Jancis Robinson - April 2008*

LA REVUE DE VIN DE FRANCE - 16.5 - 17.5 / 20

Il séduit par une droiture et une fraîcheur imposantes. Ronan Laborde a intégré une parcelle de jeunes vignes de Cabernet Sauvignon dans l'ensemble, ce qui a eu pour effet de baisser quelque peu le niveau alcoolique du vin, tout en lui apportant une touche de fraîcheur. Le vin est tramé, croquant et très long, tout en restant pur et droit. Nous aimons son côté digeste - *Avril 2009*

LE POINT - 16

Floral, sucrosité, bouche dense, épicée, boisé mais beaucoup de vin, concentré mais frais, vif, belle matière onctueuse, veloutée, avec un prolongement considérable - *Jacques Dupont April 2009*