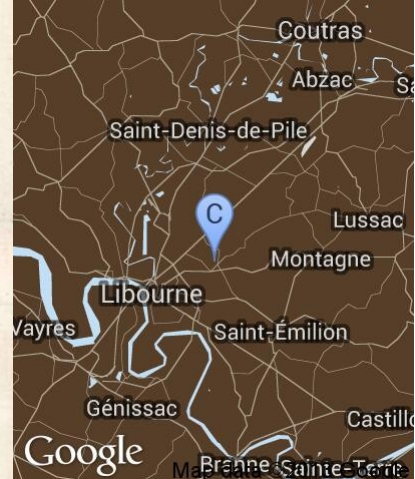




CLOS RENÉ

POMEROL

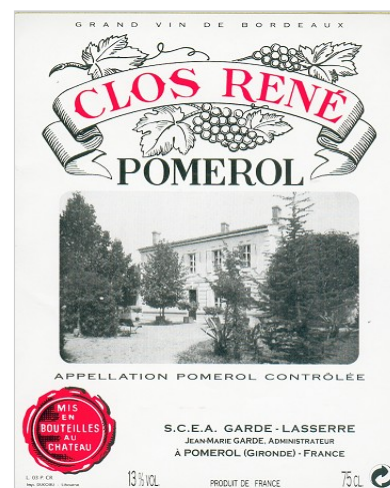
Respectful of the terroir inherited from their ancestors, the current owners produce a wine of great righteousness, of a classic style, fruity and fresh. Clos René is remarkable thanks to the regularity of its vintages.

History

The Château Clos René dates from 1734. It is mentioned in 1764 under the name of Reney on the map of the engineer-geographer Pierre de Belleyne. In 1942 that Pierre Lasserre arrived at the estate with the help of the Durantou family, owner of the prestigious Château l'Eglise Clinet. Since then, his descendants have been perpetuating family traditions by recently adding a notion of modernity that leads the vineyard to reasoned agriculture. Respectful of the terroir inherited from their ancestors, the current owners produce a wine of great righteousness, of a classic style, fruity and fresh. Currently, Jean-Marie Garde, grandson of Pierre Lasserre, is the administrator.

Terroir

Located on the western slope of the Pomerol Plateau, its soil is composed of ancient Quaternary gravel and sands resting on a subsoil of iron filth. Clos René is about 15 hectares with vines of an average of 35 years old. The vineyard is made of 75% Merlot, 20% Cabernet Franc and 5% Malbec. The vineyard is conducted in a traditional way and the harvest are manuals.



Website

Wines

Clos René (Rouge)

Area

15 ha

Red vines

Merlot : 75%

Cabernet franc : 20%

Malbec : 5%

CLOS RENÉ 2017

POMEROL



Wine making

The vinification takes place in thermoregulated cement vats for a good control of fermentations and macerations.

Ageing

The wine is aged during 18 mois in oak barrels, a part of this barrels is renewed every years.

Blending

Merlot : 75%

Cabernet franc : 20%

Malbec : 5%

Tasting note

On the nose, delicate aromas of black fruits and sweets. After a moment of decanting, lively notes of mint and liquorice dominate on the palate.

