



# 2021



## CLOS DE LA VIEILLE EGLISE POMEROL

The very archetype of the great Pomerols



<i>Owner:</i>	Benoît TROCARD
<i>Area:</i>	1,5 hectares
<i>Soil:</i>	Clay gravels
<i>Age of vines:</i>	60 years
<i>Blending:</i>	70 % merlot 30% cabernet franc
<i>Type of aging:</i>	20 months in french oak barrels 60 % new barrels, 40% one-wine barrels
<i>Alcohol degrees:</i>	13,5 %

Le Clos de la Vieille Eglise is a property that came into the family around 1830. The vineyard is located on a plateau on the high terrace of the Isle valley, on soil made up of clay and gravel: the crescent gold from Pomerol. The vines, planted at a density of 6,700 vines per hectare, are harvested manually, then the grapes are also sorted by hand. The Clos de la Vieille Eglise is a powerful and very elegant wine, it is the very archetype of the great Pomerols. This 30% Cabernet Franc gives it freshness and remarkable aging.

### TASTING OF OUR CELLAR MASTER:

The color is dark red and limpid.

The nose is reminiscent of that of great growths, with its delicacy and gourmandise, revealing all the aromas of the terroir, notes of red fruit, stone fruit and violet-like floral notes. Fresh red fruit such as gooseberry is also present. There's a slightly toasty, vanilla note. The oak remains intimately integrated and respectful of the fruit. The wine is juicy, fat and unctuous. There's real volume. Beautiful amplitude, roundness and power. Fine tannin. Perfectly balanced, with just the right amount of acidity and persistent fruit. Complexity. Great long finish.

### Rewards:

Falstaff **92/100**, Forbes **94+/100**, Weinzeitung **17/20**, Jeb Dunnock **90-92/100**, Tasting Book **91+/100**, Neil Martin **91/100**, Jane Anson **92/100**

