



2020



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>	14,5 %

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 dress is characterized by its dark red color, intense and sustained. The nose is large, intense, suave. Very nice aromatic bouquet with aromas of black fruits. Complex with a nice freshness. The whole blends with woody, toasted, vanilla notes, giving it delicacy. The palate is fresh, fleshy and well balanced. The tannins are present and well blended, there is a lot of smoothness in this wine. The end of the mouth is on black fruits (currant, blackcurrant) with a good length.

Rewards:

The drink Business 95-96/100, James Suckling 96/100, Yves Beck 94/100, Jane Anson 94/100, Magazine Forbes 93/100, Neil Martin 95/100, Alexandre Ma 91/100, Vert de Vins 91-92/100

