

## CHATEAU L'ENCLOS POMEROL 2013

### THE OWNERS:

OWNERS: Denise and Stephen Adams

WINE CONSULTANT: Michel Rolland

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### THE VINEYARD:

SURFACE: 9 hectares (22 acres)

SOILS: Sandy, gravelly surface soil with clay and iron subsoils

LOCATION: Situated on the western slope of Pomerol's famous plateau across 3 terraces of the appellation

NEIGHBORHOOD: Château Le Pin, Château Clinet, Clos René

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### VINIFICATION AND AGEING:

VATS: Cement tank thermoregulated, 20% microvinification barrels

VATTING TIME: 30 to 35 days

AGEING: 16 months

BARRELS: 40 % new French oak barrels and 60 % one year old

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### THE WINE:

WINE VARIETIES: 85% Merlot, 12% Cabernet Franc and 3% Malbec

PRODUCTION: 1500 cases

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### TASTING NOTES:

APPEARANCE: light ruby

NOSE: fresh red fruits, wild strawberries, blackcurrant. Hints of cocoa and vanilla.

MOUTH: fresh attack, beautiful sense of tension with sweetness on the palate. Well-balanced in the purest Pomerol style.

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### NOTES:

James SUCKLING EP : 90/100

TASTED EP : 86.5/100

DECANTER WWA 2016: Commended

Vinalies Internationales: Silver Medal



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