

CHATEAU L'ENCLOS POMEROL 2010



THE OWNERS:

OWNERS: Stephen and Denise Adams

WINE CONSULTANT: Gilles Pauquet

THE VINEYARD:

SURFACE: 9 hectares (22 acres)

SOILS: Sandy, gravely 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: Clos René and Château Le Pin

VINIFICATION AND AGEING:

VATS: Cement tank thermoregulated

VATTING TIME: 30 to 35 days

AGEING: 12 to 16 months

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

THE WINE:

WINE VARIETIES: 79% Merlot, 19% Cabernet Franc and 2% Malbec

PRODUCTION: 3000 cases

TASTING NOTES:

APPEARANCE: Deep black purple

NOSE: Abundant black cherry with notes of allspice and cinnamon.

MOUTH: Elegance and freshness, concentration and structure. Sweet cherry and seductive tannins. A finish full of blackberry and kirsch.

2010 PRESS RANKINGS:

BETTANE & DESSAUVE: 14/20

NEAL MARTIN: 90-92/100

JEFFE LEVE: 87-89/100

JJ BUCKLEY: 91-93/100

RVF : GREAT SUCCESS

DECANTER : Commended

SILVER MEDAL IWSC

RVF : 14.5/20
