

CHATEAU L'ENCLOS POMEROL 2016

THE OWNERS:

OWNERS: Denise and Stephen Adams

WINE CONSULTANT: Michel Rolland

THE VINEYARD:

ORGANIC CERTIFICATION IN PROGRESS

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: Châteaux Le Pin, Clinet and Clos René

AGEING: 35 years old

VINIFICATION AND AGEING:

HARVEST: from September 21st to October, 6th

VATS: Cement tank thermoregulated

VATTING TIME: 30 to 35 days

AGEING: 16 months

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

THE WINE:

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

PRODUCTION: 2000 cases

TASTING NOTES:

APPEARANCE: Deep ruby color

NOSE: Smooth cherry and raspberry's tints along with lilac and mellowed oakiness notes

MOUTH: Full-bodied wine with silky tannins



CHATEAU L'ENCLOS
20, rue du Grand Moulinet
33500 Pomerol

Contact : Château Fonplegade-33330 Saint-Emilion
Tel : +33.557.744.311 Fax : +33.557.744.467
Web: www.fonplegade.fr