

## CHATEAU L'ENCLOS POMEROL 2015

### THE OWNERS:

OWNERS: Denise and Stephen Adams

WINE CONSULTANT: Michel Rolland

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### THE VINEYARD:

ORGANIC CERTIFICATION IN PROGRESS

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: Châteaux Le Pin, Clinet and Clos René

AGEING: 31 years old

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### VINIFICATION AND AGEING:

HARVEST: from September 21<sup>st</sup> to October, 6<sup>th</sup>

Microvinification : 20 % in barrels of 500 and 400L and small oak tank

VATS : cement and small stainless tanks thermoregulated

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: 2500 cases

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### TASTING NOTES:

APPEARANCE: Deep ruby with purple tinges.

NOSE: Dark fruits with moka, vanilla, white tobacco and floral overtone.

MOUTH: mouthfilling texture with a fresh attack. Silky mid-palate, creamy tannins, pleasant fresh end note.

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### NOTES EP:

James Suckling : 93-94/100 – Jeff Leve : 90-92/100

Neal Martin: 89-91/100 - Tasted 100% Blind: 92/100

René Gabriel : 17/20 – Jean-Marc Quarin: 15/20



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