



CLOS DU CLOCHER / Pomerol

The birth of a classic

In the 1920s, the Art Deco movement reinforced the pleasures of simplicity geometry. In an echo of this aesthetic, Jean-Baptiste Audy found his terroir, at the heart of the Pomerol plateau. A 'marvellous garden', enclosed by low walls, with the church rising in the background. Clos du Clocher was born, due to become a classic of the appellation.

Loyal to its roots

Here there is neither extravagance nor superfluous ornaments, but an independence of style that is marked and unique. The vines are loyal to the spirit in which they were planted, and to the earth that beared them. From the rare blue clay that both nourishes and withholds water when necessary, the vines show their force and their personality; profound, velvety, pure and elegant.

Moments of repose

Rigour and discretion mark the aromas of the first few years, followed by a wave of originality and a singular character. There are of course clear expressions of Merlot, the king grape of Pomerol, but also spices, mint, tobacco and the freshness and subtlety of the old Cabernet Franc vines. Timeless rather than fashionable, clos du Clocher follows its own path.

OTHER FAMILY WINES: **Pomerol**: Château Bonalgue, Château Monregard La Croix, Château Burgrave, Château Beauséjour de Bonalgue / **Lalande de Pomerol**: Château Les Hauts-Conseillants, Château Les Hautes-Tuileries / **Lussac Saint-Emilion**: Château du Courlat, Château Les Echevins.



"A dazzling wine!" Decanter
"Should be snapped up!" Jancis Robinson
"A fabulous terroir" Robert Parker
"Extraordinarily exciting wines" Vinum
"Our very favorite" Guide Hachette

Appellation: Pomerol

Owner: The Bourrotte-Audy family

Director: Jean-Baptiste Bourrotte

Consultant Winemaker: Michel Rolland's team

Orientation of the estate: Eco-friendly integrated agriculture.
Estate engaged in a global environmental strategy

Geographical area: Pomerol plateau, facing the church

Surface area: 5.90 hectares

Soils: clayey soils on a subsoil of blue clay melted with deep gravels

Grape varieties: 70% Merlot, 30% Cabernet Franc

Vine density: 6,000 - 8,000 vines per hectare, depending on individual plots

Average age of vines: 33 years old

Pruning: guyot double and guyot simple

Soil management: traditional by machine, plus removal of grass cover without chemicals

Green works: manual deleafing, leaf-trimming depending on timing of veraison

Harvesting: by hand into small crates: sorting before and after destemming on vibrating tables

Vats: small thermoregulated stainless steel and cement

Vinification: plot by plot; manual pumping over, manual punching of the cap and unballasting if necessary, maceration for around one month, pneumatic press, malolactic fermentation in barrel

Ageing: 18 months in fine-grained French oak barrels (2/3 new, 1/3 one year).
1-2 rackings per year depending on tasting

Annual production: 20,000 bottles

