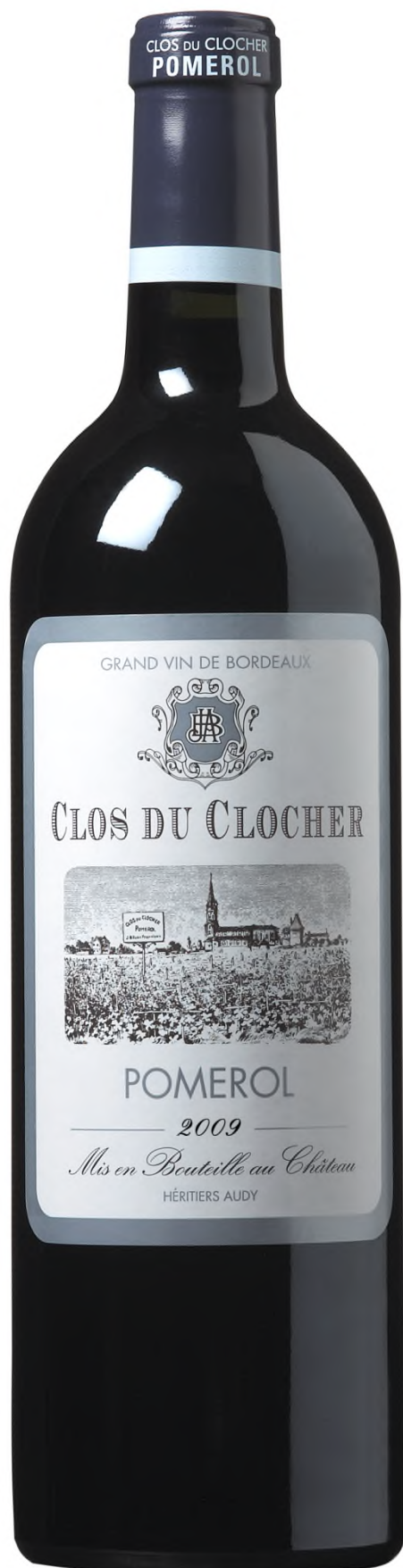


# CLOS DU CLOCHER / Pomerol

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## *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 bears 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.

## CHÂTEAU



### THE ROAWING 20s

History shows of these post war years, there was a profound architectural and artistic shift. In Pomerol, a similar cultural revolution was underway: new owners, new ideas and new ambitions. In 1924, Jean Baptiste Audy began his own vineyard through the acquisition, under the shadow of the church spire, of some magnificent plots of vines. This was the birth of "Clos du Clocher". All that followed was learning how to harness and work what nature had given.

### A NEW DEPARTURE

One century later, the singular personality of this wine remained a secret to be shared among devotees. The Bordeaux architects Fabre de Marien created an intimate place, located in the heart of the vineyard, to unravel the mystery of it. The enlarged vatting room, the underground cellar where we work by gravity, the old vintages cellar, form a new face to Clos du Clocher, in harmony with the surrounding vines.

## VINEYARD



### PERFECT HARMONY

If all of Pomerol is renowned for its terroir, only a handful of chateaux can demonstrate the famous dense iron-rich clay across their plots. At Clos du Clocher, as at Petrus, Le Pin, La Conseillante and Vieux Château Certan, a "natural contract" binds the vines to its terroir, ensuring they reach full maturity, and that the grapes show intense complexity.

### A POINT OF DIFFERENCE

At the heart of the Pomerol plateau, Clos du Clocher comprises three plots that cover a total area of 4.6 ha Merlot, of course, takes pride of place, but 30% of the blend comes from old Cabernet Franc vines that have long given the wine's final blend its distinct personality.

### NOTHING IS LEFT TO CHANCE

In the vines, hand harvesting, deleafing and sustainable, organic treatments against some diseases or parasites... all is conceived to ensure the plant's natural balance is protected, and particular attention is lavished on 3 ha that date from 1957. Hand harvesting is of course practiced, with grapes picked into small baskets, then given a double sorting and later destalking.

## WINERY

### SLOWLY DOES IT

This stainless-steel and cement vats, so typical of the region, can vinify very small volumes of wine, and adapts itself perfectly to the needs of each tiny plot.

By punching-down or pumping over, as with a pot simmering slowly on a stove, at Clos du Clocher, we give every vat all the time it needs to fully express its potential.



### THE DEVELOPING WINE

Each barrel will also make its own contribution to the final picture. The barrels are home to a large part of the malolactic fermentations, then are used for up to 18 months of wine ageing – and because of this they have to be selected and constructed with enormous care and attention, first by the barrel maker, and then by the winery team.

### THE MOMENT OF TRUTH

After each ingredient is followed slowly and patiently to fruition, the time comes for it to add its own personality to the final blend. The blends, selected by the winery team at Clos du Clocher in partnership with Michel Rolland and his team, will define the structure and aromatic palette of the wines.

## WINE



"A fabulous terroir" *Robert Parker*

"Extraordinarily exciting wines" *Vinum*

"Should be snapped up!" *Jancis Robinson*

Clos du Clocher is one-of-a-kind, an insider's wine that rewards those who look for originality and personality in their wines. Of course it has power and a naturally rich mouth-feel but equally evident is minerality and elegance. The discretion, almost rigour, of the aromas when very young (2-5 years) and on the first opening of the bottle, is swiftly replaced by an immense complexity: black fruits and the violet flowers of Merlot (6-10 years), but also spices, mint, tobacco (12-20 years) and the striking freshness from the Cabernet Franc that makes this wine timeless.

## DATA

**CLOS DU CLOCHER****Appellation:** Pomerol**Owner:** The Bourotte-Audy family**Director:** Jean-Baptiste Bourotte**Technical Director:** Cécile Dupuis**Consultant Winemaker:** Michel Rolland - Christian Veyry**Location:** Pomerol plateau, facing the church**Surface area:** 4.60 hectares of a 5.90 hectares vineyard**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**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:** Thermoregulated stainless steel and cement**Vinification:** Plot by plot; manual pumping over, 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**Drink:** At 16-18 °C, best from around 5 years to 15 years old or more**Food matches:** For dishes from "la grande cuisine": goose or duck liver, truffles, lamb and beef, country chicken, giblets, game and cheese, blue cheese and camembert

**FAMILY WINES:** Pomerol: Clos du Clocher, Château Bonalgie, Château Monregard La Croix, Château Beausejour de Bonalgie, Château Burgrave  
 Lalande de Pomerol: Château Les Hauts-Conseillants, Château Les Hautes-Tuileries  
 Lussac-Saint-Émilion: Château du Courlat 'Classic', Château du Courlat 'Cuvée Jean-Baptiste', Château Les Echevins  
 Bordeaux Rosé: Le Rosé du Courlat