

# POMEROL



#### OLD VINES SELECTION OF POMEROL VINEYARD

Area: 1,5 ha Soils: Clay-gravel and sand gravels Grape Varieties: 95% Merlot, 5% Cabernet Sauvignon,

Density: 6 000 vines / ha Yields: 40 à 45 hl / ha Age of the vineyard: 45 years old

### VITICULTURE :

Traditionnal pruning, manual budding No herbicide, plowing under the vines Organic treatments Manual deleafing on one face Hand harvest, sorted and vibrating table

## VINIFICATION/AGEING :

Vinification in thermoregulated and stainless still tanks Cold maceration for a maximal extraction of colours and flavours Malolactic fermentation in oak barrel Ageing in French oak barrel during 15 months Unfiltered wine, no fining Production : 8.000 bottles / 650 cases

#### AWARDS :

- 2009 : 89/100 Wine Enthusiast Bronze Medal, Decanter Awards 2012, 3 stars Silver Medal, Indt Winegrowers contest 2012
- 2010 : 89-91/100: Neil Martin Wine Advocate 90/100 Gilbert et Gaillard Guide- Super gold medal Bronze Medal: Bordeaux Contest 2013
- 2011 : Gold Medal: Bordeaux Contest 2013 Silver Medal, Indt Winegrowers contest 2015
- 2012 : Guide Hachette 1 star\* 90/100 Wine Enthusiast
- 2013 : Gold Medal : Gilbert et Gaillard Guide



## TASTING NOTES:

<u>2009</u>: Deep young red. Light fresh nose of ripe red berry fruits. On the palate, lovely archetypal characteristics, a clean, velvety attack driven by fruit. The mid-palate is more structured with a lingering fruity and spicy finish. *(Gilbert et Gaillard Guide)* 

<u>2010</u>: A blend of 95% Merlot and 5% Cabernet Sauvignon, the rarely sighted Château Altimar has a lovely ripe mulberry and raspberry-scented bouquet with good definition. The palate is soft on the entry, very supple and lithe tannins with well balanced, rounded plum finish. Very fine. (Neil Martin, Wine Advocate).

2012: Close to 100% Merlot, this wine comes from the old vines of this small Pomerol estate. It is rich, still with its tannins intact, and offers a solid burst of ripe black fruits. The wine is still young, still with the first flush of fruitiness. (Wine Enthusiast)