



CHATEAU
GUILLOT
CLAUZEL

POMEROL

CHATEAU GUILLOT CLAUZEL 2018

PRESENTATION

Château Guillot Clauzel was established by Paul & Jacqueline Clauzel en 1991. The 2.4 Hectares vineyard, planted on clay & gravel soils, is situated on the south-facing slope in the heart of Pomerol. Paul and Jacqueline recognised the potential of their vines, which have belonged to the family since the 1950's, to make great Pomerol wine. In 2002, their son, Etienne Clauzel, took over the management of the property.

With the arrival of the third generation, the Clauzel family wishes to breathe new life into the property with a new technical team. In January 2018, Guillaume Thienpont, appreciating its inherent potential; took on the role of winemaker & operations manager.

ABOUT :

Vineyard: 2.4 Hectares.

Grape variety: 80% Merlot. 20% Cabernet Franc.

Soil type: Gravel and Clay.

VINIFICATION:

Hand harvesting & hand-sorting. Small batch vinification in small stainless steel tanks. Ageing for 18 months in oak barrels.

VINTAGE 2018:

The first half of 2018 saw mild temperatures and heavy rainfall. Flowering, which occurred without incident, was complete by late May. Then began a glorious hot and dry summer that set in for a long period. The water reserves that had built up over the spring enabled the vines to cope well with the severe water stress that followed in the summer.

The old vine merlot produced colourful, ripe, & intensely flavoured fruit that provided the foundations of the blend. The cabernet franc performed particularly well under the dry conditions bringing elegance, softness, and complexity to the final blend.

Harvest began on the 19th September and finished on the 9th October.

ANALYSIS:

ph: 3.65; **TA** 3.4g/L H₂S₀4; **Alc.** 14.4%;

Blend: 75% Merlot, 25% Cabernet Franc