



2021 VINTAGE
CLINET

VINTAGE

BLEND	75% MERLOT 25% CABERNET SAUVIGNON
ALCOHOL	13%
PRODUCTION	46,000 BOTTLES
AGEING	80% NEW BARRELS 20% SECOND-FILL BARRELS
VINEYARD	10.2 HECTARES IN PRODUCTION 75% MERLOT 25% CABERNET SAUVIGNON
SOIL	ANCIENT GRAVEL AND DEEP CLAY
YIELD	35HL/HA
HARVEST DATE	MERLOTS SEPTEMBER 27TH, 28TH, 29TH AND 30TH CABERNETS OCTOBER 12TH

TASTING

« A vintage ranked among the good vintages, suffused with softness and expressing a beautiful palette of aromas.

CLINET 2021 displays gorgeous layers of deep, dark ruby. Wonderfully expressive on the nose, it unfolds well-defined aromas of ripe fruit (raspberry, blackberry, blackcurrant) and oriental spice, sprinkled with floral notes. Connoisseurs will recognize CLINET's signature style, albeit with a touch of originality in the proportion of Cabernet Sauvignon (25%), which is higher than usual in this vintage. With its soft mouthfeel and silky tannins, the wine is still beautifully intense and lingers pleasingly on the palate. One can but relish this wine's aromatic richness and precision, and take delight in its grace and harmony. »

Ronan LABORDE, owner & CEO

CULTURAL METHODS

• Grass cover between the rows, throughout the vineyard • Under-vine ploughing • Horse-drawn ploughing on 15% of the vineyard • Sustainable viticultural practices • High leaf canopy (+175 cm) • Leaf removal: morning-sun side (4th week of June 2021) and afternoon-sun side (2nd week of September 2021) • Green harvest (from 12 to 16 July, 2021) • Plot-by-plot harvest •

VINIFICATION

• Manual sorting • Light crushing • A “Galiléo” rotating concrete vat for vinification without pumping • Stainless steel vats, perfectly designed to house the different plots of CLINET / Vats equipped with an alveolar, double-walled, adjustable thermoregulation system • Manual punching down •

AGEING

• 80 % new barrels, 20 % second-fill barrels • Use of the OXOLINE system, to reduce stirring • Expected ageing time: + 16 months •



• A plot of Merlot was grubbed up at the end of 2019, resulting in a production area of 10.2 hectares and an increased proportion of Cabernet Sauvignon in the vine population at 25%.

• A “long-haul” vintage, with rather demanding weather conditions, marked by a quick start, a dull mid-season, and ending with a radiant homestretch, which proved to be a decisive factor in gradually and gently reaching just the right level of ripeness.

• The harvested grapes were medium-to-large in size and in good sanitary condition. They had achieved good levels of maturity: 13° potential alcohol, while the phenolic / tannic levels were quite high.

• A relatively consistent level of quality across both grape varieties. However, the Cabernet Sauvignon displayed more concentration than the Merlot, which is unusual.

• Average vatting periods of 26 days, with gentle extraction of the phenolic components (pumping over and rack-and-return). Alcoholic fermentation did not take longer than in previous vintages, and went smoothly. High total acidity levels, together with normal-to-low pH levels for our terroir, preserve the freshness of this vintage's wines

• A majority of new barrels (80%), including traditional “barriques bordelaises” (225 litres) and large-format “Burgundy” barrels (500 litres), and the remaining 20% in second-fill barrels.