

## Clos René

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<b>Millésime :</b>	2014
<b>Appellatie :</b>	AOC Pomerol
<b>Domein :</b>	Clos René

Dit familiedomein, gelegen in het gehucht Grand Moulinet, ten zuiden van de appellatie Lalande de Pomerol, is in handen van Pierre Lasserre en zijn kleinzoon Jean-Marie Garde met Michel Rolland als consultant-oenoloog.

<b>Oppervlakte :</b>	12 ha
<b>Gemiddelde leeftijd van de wijnranken:</b>	35 jaar
<b>Druivensoorten :</b>	70% Merlot 20% Cabernet Franc 10% Malbec
<b>Bodem :</b>	klei en zandbodem

### Vinificatie:

In betonnen vaten onder temperatuurcontrole.

### Rijping:

Gedurende 18 maanden in houten vaten waarvan 25% nieuwe vaten.



## SCORES

21/05/2015 **LE POINT (JACQUES DUPONT) : 16 / 20**



Cerise amarena, boisé délicat, épices douces, beaucoup de jus, tanins soyeux, profond, harmonieux.

11/05/2015 **VINOUS (ANTONIO GALLONI) : 88-91 / 100**



Dark red cherries, tobacco, earthiness and brown spices are some of the notes that meld together in the 2014 Clos René. Succulent, racy and juicy to the core, the 2014 should drink nicely pretty much upon release. The creamy, textured finish is particularly enticing.

05/05/2015 **THE WINE CELLAR INSIDER (JEFF LEVE) : 86-88 / 100**



This light, bright, early drinking Pomerol focuses on a red cherry center. 86-88 Pts

30/04/2015 **WINE ADVOCATE (NEAL MARTIN) : 86-88 / 100**



The Clos René 2014 has a deep and quite broody blackcurrant and boysenberry nose, light rose petal scents emerging with time. There is good fruit intensity here. The palate is medium-bodied with fine tannin, crisp acidity but lacking some energy and tension toward the finish, perhaps showing a touch of dilution? It's still a fine Pomerol because this is good terroir, but it will not be a long-term proposition compared to other vintages.

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<b>Millésime :</b>	2014
<b>Appellation :</b>	AOC Pomerol
<b>Domaine :</b>	Clos René

Ce domaine est situé dans le Grand Moulinet, au sud de l'appellation Lalande de Pomerol. Pierre Lasserre et son petit-fils Jean-Marie Garde exploitent ce domaine. Michel Rolland est le consultant du domaine au niveau de la vinification.

<b>Superficie :</b>	12 ha
<b>Âge moyen des vignes :</b>	35 ans
<b>Cépages:</b>	70% Merlot 20% Cabernet Franc 10% Malbec
<b>Sol :</b>	argile et sableux

### **Vinification:**

En cuves ciment thermo régulées.

### **Elevage:**

Pendant 18 mois en barriques (25% neuves).

