

CLOS 56 POMEROL



Appellation:	POMEROL
Situation and soils:	In the heart of the Pomerol appellation, on superficial sand and gravel over gravel and clay sub-soils.
Surface area:	0.56 hectares.
Average age of vines:	60 years.
Grape varieties:	100% Merlot.
Vine density:	6600 per hectare.
Harvest:	By hand into 8kg cages with manual sorting.
Yield:	30-35 hl per hectare.
Culture:	Pruned guyot simple; debudding; leaf-thinning; green harvest. Inter-vine ploughing and use of natural vine treatments.
Vinification:	50% vinification in tank and 50% vinification in barrel with punching down, barrel rotation and 5-6 weeks post-fermentation maceration.
Maturation:	12-15 months in barrel (100% new).
Conservation:	10-15 years.

