

CLOS L'ÉGLISE

POMEROL



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Sylviane Garcin

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A.O.C.	Pomerol
Production	18 000 bottles
Surface area of the property	6 ha
Surface area in production	5,89 ha
Soil	Clay and gravel
Subsoil	Rich in iron deposits
Red grape varieties	80 % Merlot - 20 % Cabernet Franc Bouchet
Average age	40 years
Density of plantation	7 150 plants per ha
Soil culture	Traditional, natural no herbicide
Protection of the vines	Reasoned control
Harvest	Hand-picked
Type of vats	Wooden vats of 62 hl
Malolactic fermentation	100 % of new French oak barrels
Age of barrels	In new barrels of 225 L
Ageing	18 months
Owner	Sylviane GARCIN-CATHIARD
Winemaker	Patrice Lévêque
Consultant	Dr Alain Raynaud



Clos l'Église 2008 92-94+/100

An intense yet delicate effort, this Pomerol property had a tiny production in 2008, and the levels of concentration and polyphenols are as high as, or surpass those in 2005, 2001, 2000, and 1998, the most recent top vintages of Clos l'Église. The dense purple-colored 2008 reveals a sweet perfume of blue and black fruits, licorice, truffles, graphite, and forest floor. With superb concentration, beautiful intensity, an unevolved, backward style (no doubt due to the late harvest and late malolactics), and high, but sweet, well-integrated tannins, this full-bodied, admirably concentrated 2008 should be at its peak between 2013-2028.

Clos l'Église 2007 90-93/100

Clos l'Église 2006 92/100

Chocolate, espresso roast, plum, fig, and black currant aromas are followed by a dense, rich, full-bodied Pomerol displaying superb purity, elegance, and noticeable but ripe tannin. There is not an astringent element to be found in this savory, layered, opulent 2006. It is ideal for drinking over the next 12-15+ years.

Clos l'Église 2005 96/100

The 2005 Clos l'Église gives the brilliant 2001, 2000, and 1998 a run for their money. Time will tell if it eventually eclipses those three sensational efforts. A huge, sweet nose of creme brulee intermixed with black cherry liqueur, blackberries, tar, caramel, and mocha/coffee soars from the glass of this blend of 80% Merlot and 20% Cabernet Franc. Opulence, superb intensity, abundant quantities of sweet toasty oak, a full-bodied richness, and excellent purity as well as depth suggest it will age effortlessly for over two decades. This is a brilliant Pomerol from proprietor Helene Garcin and her consulting winemaker, Dr. Alain Raynaud.

Clos l'Église 2004 91/100

Made in a very forward style, the 2004 Clos l'Église offers sweet mocha-infused black raspberry and chocolate cherry-like fruit in its intense aromatics. In the mouth, it is pure silk, medium-bodied, and beautifully concentrated with no hard edges. Filled with sensual fruit, glycerin, and body, this is a delicious, food and consumer-friendly, complex Pomerol that should drink beautifully for 12-14 years.



Clos l'Église 2008 17/20

Fragrant red fruit and a light touch of sweet oak spice. Elegant, fine, medium bodied. Finishes fine and very dry and lingers well.

Clos l'Église 2007 16/20

Fragrant red fruit and a light touch of sweet oak spice. Elegant, fine, medium bodied. Finishes fine and very dry and lingers well.



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