



HOUSE OF TOWNEND

Clos du Clocher 2021, Pomerol

| | |
|--------------|---------|
| Price | £60.00 |
| Code | CLOS335 |

The exposure of this property is perfect. Located in front of the chapel, only 200m from Vieux Château Certan and 300m from Château Petrus.

Tasting Notes:

A smaller yield of 36 Hl/Ha gave a degree more concentration to this stunning Pomerol in 2021, with 55% new oak adding texture and wood tannins that nicely set off against the rich sweet plum, cherry and mocha fruit. The whole wine shows sinew and 'flesh', the layers of fruit and oak add richness whilst muscle is added by the ripe yet firming tannins, whilst the finish melts away to become refined and polished.





HOUSE OF TOWNEND

| Specification | |
|--------------------------|--|
| Vinification | Fermentation carried out plot by plot, in small stainless and cement vats with manual pumping over and punching of the caps. The malolactic fermentation took place in barrel. Aged for 18 months in fine-grained French oak barrels, 50% new. |
| ABV | 12.5% |
| Size | 75cl |
| Drinking Window | Drink from 2027 through to 2036 |
| Country | France |
| Region | Bordeaux |
| Area | Pomerol |
| Type | Red Wine |
| Grape Mix | 70% Merlot, 30% Cabernet Franc |
| Genres | Fine Wine |
| Vintage | 2021 |
| Body | Rich, bold and robust |
| Producer | Clos de Clocher |
| Producer Overview | This property is perfectly situated, located in front of the chapel, only 200m from Vieux Château Certan and 300m from Château Petrus. Outstanding value for money here! |
| Closure Type | Cork |
| Food Matches | Perfectly paired with beef wellington with roasted butternut squash and greens. |