



**Wine: Clos René
Pomerol**

Alcohol: 13,5 %

Vintage: 2011

Grape: 70 % Merlot, 20 % Cabernet Franc 10 % Malbec

The Estate

Château Clos René dates back to 1734, when it was known simply as 'Reney'. Clos René lies to the west of the major chateaux in Pomerol, just south of the appellation Lalande de Pomerol, in the hamlet of Grand Moulinet.

Vinification

To produce the wine, Clos René is vinified in temperature controlled, traditional, cement vats. Malolactic fermentation takes place in vat. The wines are aged in 25% new, French oak barrels for an average of 18 months.

Tasting

Rich and complex with notes of coffee, caramel, smoke, violets and black currants. The wines have firm, silky tannins and are well balanced with good aging potential although they can be enjoyed young.

Food pairing

Perfect with red meat and cheese

Serving temperature

16-17°C

(Indeholder sulfitter)

