

# Clos Saint André



One of the smallest estates in Pomerol at just under a hectare in size, Clos Saint-Andre is truly a one-man show, run by Jean-Claude Desmarty. The first vines were planted in 1923 by Jean-Claude's great-grandmother, Alice Desmarty, as part of a polycultural approach that included several vegetable plantings and she sold her wines to local merchants. The next two generations allowed outside vigneronns to tend the vines and make their own wines; thus, Jean-Claude is the first in his family to produce estate-bottled Pomerol under the Clos Saint-Andre name. The first wine to be bottled was the 2004 vintage.

## Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Only copper-sulfate, all vineyard work by hand
- **Ploughing:** Horse ploughing
- **Soils:** clay-sand marls with gravel deposits similar to those of the Médoc. Subsoils, locally known as "crasse de fer" are iron-oxide rich bands of sand.
- **Vines:** Oldest planted in 1923 youngest in 1995, average age 60 years, trained in Guyot, varieties coplanted
- **Yields:** Green harvest to control yields just before véraison
- **Harvest:** Entirely manual
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Spontaneous fermentation in stainless-steel tank following hand destemming
- **Extraction:** A combination of pigeages and remontages depending on the nature of the vintage
- **Chaptalization and Acidification:** None
- **Pressing:** Basket press
- **Malolactic Fermentation:** Spontaneous, directly following the fermentation in autumn

## Aging:

- **Élevage:** 16-18 months in oak barrels (80% new)
- **Lees:** Wines rest on fine lees during élevage, no bâtonnage
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Minimal, applied only at harvest, after malolactic, and at bottling