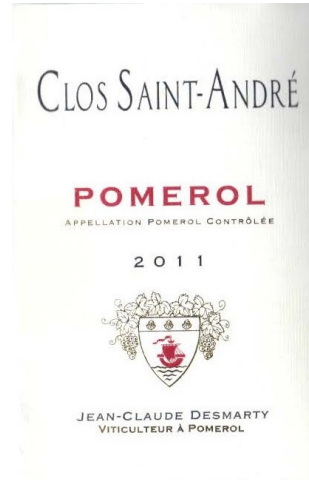


# Clos Saint André



## Pomerol



### At a Glance:

- **Appellation:** AOC Pomerol
- **Encépagement:** Merlot (70%), Cabernet Franc (20%), Cabernet Sauvignon (10%)
- **Average Annual Production:** 2,000-2,500 bottles
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 3.5-4 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** A single, 1-hectare clos on the western portion of the Pomerol plateau
- **Soil Types and Compositions:** 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.
- **Vine Age, Training, and Density:** Oldest planted in 1923 youngest in 1995, average age 60 years, trained in Guyot, varieties coplanted
- **Average Yields:** 35 hl/ha
- **Average Harvest Date and Type:** Manual; and only lasting one day. Harvest ranges August-September.

### In The Cellar:

- **Fermentation:** Spontaneous fermentation in stainless-steel tank following hand destemming
- **Pressing:** Basket press
- **Time on Lees:** 6+ months
- **Malolactic Fermentation:** Spontaneous, directly following the fermentation in autumn
- **Élevage:** 16-18 months in oak barrels (80% new)
- **Press Wine:** Blended with free-run wine after malolactic, represents c. 10% of final blend
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Minimal, applied only at harvest, after malolactic, and at bottling

### In The Glass:

In a world of point-chasing *garagistes* picking raisinated, baked Merlot that ferments to 15% alcohol before spending a few months in 200% new oak, Jean-Marc Desmarty's Pomerol reminds us of the time, as Neal Rosenthal said "when the Bordelais were modest and their wines were grand." This Pomerol is balanced, precise, soulful, and expresses with remarkable freshness its profound terroir, in a region whose very soul is under threat.