



CLOS CACHET
the finest French wines

CERTAN DE MAY

Pomerol

2012

01

Provenance:

Pomerol, Bordeaux

02

Grape Variety:

70% Merlot
25% Cabernet Franc
5% Cabernet Sauvignon

03

Pairing:

Classic meat dishes either
roasted, braised, or grilled lamb,
chicken, and beef

04

Serving:

Temperature: 16°C



Vineyard Cultivation:

Gifted the estate in the 16th century by Royal decree, the Scottish de May family established Château Certan de May in the very early stages of the Pomerol subregion. They began producing wine in the 18th century and continued until it was passed onto the Barreau family in 1925. Current director and co-owner Jean-Luc Barreau applies extreme care and attention to the vines and wine in respect to his forebearers. The vinification has been under the guidance of renowned consultant Jean-Claude Berrouet since 2013.



Vinification:

The harvest is all done manually. With vinification occurring separately for each plot in thermo-regulated tanks. Ageing is done in French oak barrels (10% new).



Tasting Notes:

From proprietress Odette Barrau-Badar, this vineyard has produced a 2012 with a dark plum/purple color. There is often considerable Cabernet Franc in this blend, and I think that comes through in this wine with its notes of forest floor, earth and spice. It is fragrant, medium to full-bodied, rich and savory. This is another meaty, concentrated, very successful 2012 Pomerol. It should drink well for 20 or more years. 91pts, Robert Parker.



Soil Type:

Clay and deep gravel



Method:

Sustainable

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

