



CLOS CACHET
the finest French wines

CROIX DE CERTAN

Pomerol

2015

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. Croix de Certan is produced from the younger vines on the estate, with an average age of 35 years.



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:

Deep opaque colour. Rich full flamboyant aromas of fresh coffee bean, plums and fig. In the palate, this is a smooth graceful style reflecting the velvety texture of high class Merlot and a touch of gentle freshness from the Cabernet-Franc. A beautiful example of the joys and plush fruit flavours of Pomerol. Drink now or cellar.



Soil Type:

Clay and deep gravel



Method:

Sustainable

Clos Cachet

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Trade Portal

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