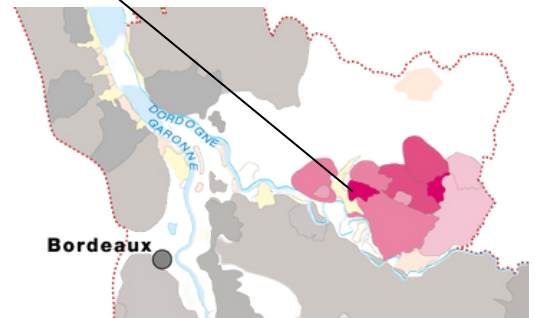


Clos Sainte Anne 2018

Clos Sainte Anne is a single-varietal cuvée made from young Merlot vines. Aged in stainless steel tanks, this wine stands out for its freshness and highly expressive fruit aromas. Light and approachable, Clos Sainte Anne is best enjoyed in its youth, offering an unpretentious introduction to Pomerol wines.



AOC Pomerol



100 % Merlot



18 hectares in a single plot
90% Merlot and 10% Cabernet
Franc, the average age of the
vines between 35 and 45 years



Manual harvesting



Aged in stainless steel tanks and
some lots in one- or two-wine
barrels.



14,5 % vol
26 667 bottles



Technical director :
Frédéric Redon

Consultant :
Consultants Derenoncourt

Matthew Jukes

17 /20

"There is an awful lot of gravitas in this wine from the very first perfume to the finish. Quite strictly controlled on the palate, and not showing too much flamboyance just yet, this is a perfectly balanced wine with juicy fruit bound into its core and a long, fine finish. The tannins are discreet and the acidity is refreshing. You are left with a lovely red fruit flavour on the finish as opposed to any astringency and this is a very welcome flavour in the context of the vintage."

