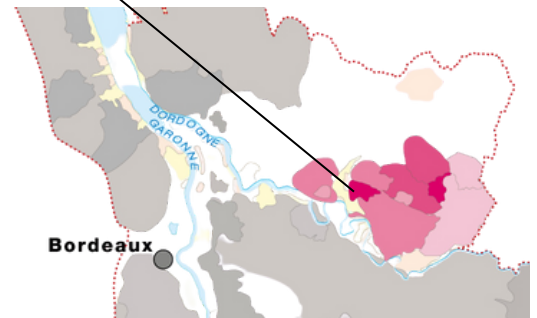


# Clos Sainte Anne 2019

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  
46 400 bottles



Technical director :  
Frédéric Redon

Consultant :  
Consultants Derenoncourt

*Clos Sainte Anne 2019 features a deep garnet color. The nose is complex, combining aromas of fresh fruits and slightly candied citrus, such as blood orange. On the palate, the wine is very straight and focused, with pronounced tannins reflecting its youth and potential for evolution. A subtle woody bitterness adds an extra dimension, highlighting the wine's elegance and structure.*

