Clos l'Hermitage, AOP Lalande-De-Pomerol 2022

FGI0392022

Vignobles Bertin

— Bordeaux, France

A proper baby Pomerol.

Production

Near the up-and-coming village of Néac in Lalande de Pomerol, Clos de L'Hermitage covers 3.10 hectares of mainly Merlot vines, with one fifth planted to Cabernet Franc, planted on argilo-calcaire soil. Grapes are harvested at full maturity, sorted, and pressed at the winery. During vinification the temperature is carefully monitored to achieve the desired aromas and structure in the wines, before maturation in a combination of vats and casks for over a year. The wine is then allowed further maturation in bottle before release.

Tasting note

Savoury and intense on the nose with brambles and subtle woody spices. The palate is quite serious with more dark fruit, fine mouth coating tannins and a pleasant touch of toast from the oak. A welcoming lick of acidity freshens everything up and leaves a pleasant lingering wild, fruit finish.

Food Match

Braised beef or, better still, a meltingly tender ox cheek.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Lalande-De-Pomerol

Grape Varieties:
Merlot 80%, Cabernet Franc 20%

Suitable for:
Vegan

Bottle Barcode:
3294150032227