



CLOS DE SALLES

PRODUIT

Clos de Salles 2019 is a full-bodied, fleshy, and refined Pomerol. Its 18 to 20 months of aging in oak barrels provide structure, roundness, and complexity, without ever overpowering the fruit. A balanced wine, both accessible young and with real aging potential.

Carried out exclusively by hand, the harvest respects the previously identified phenolic maturity of each grape variety.

The harvest is sorted in the vineyard with great care.

The entire malolactic fermentation takes place in new barrels because they give the wine more body and roundness. Separate barrel aging lasts nearly twenty months before blending.

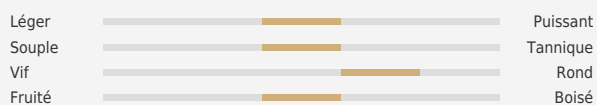
Tasting Notes:

Nose: Ripe black fruits (blackcurrant, blackberry), truffle nuances, sweet spices, noble wood.

Palate: Silky attack, elegant tannins, beautiful body, controlled tension.

With an aging potential of 6 to 15 years, Château Clos de Salles is an invitation to discover the soul of Pomerol in a refined and accessible bottle.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Bordeaux / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	12,5%
Potentiel de garde	5 ans
Cépages	Cabernet Franc, Cabernet Sauvignon,

