Clos L'Église 2010

CSPC# 761721 **750mlx6** **14.5% alc./vol.**

Grape Variety	*80% Merlot, 20% Cabernet Franc.*
Appellation	Pomerol
Classification	Bordeaux AOC (*Appellation d'origine contrôlée)*
Website	http://www.vignoblesgarcin.com/index.php?dom=vg&lang=en
Sustainability	Organic
General Info	In the 18th century, Clos L'Eglise with its 14 hectares was considered to be a very big domain for Pomerol, ahead of about a dozen great wines which formed, and still form, the heart of Pomerol. The estate subsequently took the name of Clos L'Eglise. However, following succession problems, it was split into two with, on the one side, the original Clos L'Eglise (Rouchut family) and on the other, Clos L'Eglise-Clinet (Mauléon family). Clos L'Eglise therefore has a continuous wine-producing tradition spread of several centuries. It is the soil which gives a great wine its personality and it is the efforts of Sylviane Garcin-Cathiard that have developed it fully. She took over the property in January 1997 and using her experience at Château Haut-Bergey in Pessac-Léognan, she completely reorganized the chai. Today Helen Garcin-Leveque and her husband own and run Clos l'Eglise. They immediately stated a program of renovation and re-planting, after they took over which has come to fruition in a spectacular manner. The property has a second wine, Esprit de L'Eglise.
Winemaker	Hélène and Patrice Lévêque
Vintage	In a fine vintage, Pomerol offers perfume, charm, and a discreet structure; tannins tend to be less muscular than in neighbouring St-Emilion. And 2010 was a fine year here, though Pomerol shared the vintage's peculiar character with other regions of Bordeaux. The hot early summer and warm but cloudy August meant that the grapes ripened steadily, so that by early September they showed good sugar levels but also very high acidity. Growers had to wait for those acidities to drop and for tannins to become less strident. And wait they did, enduring cool nights that kept those acidities stubbornly high. When the harvest began in late September, the wines were high in acidity and tannins (but not excessively) and had unusually high sugar levels. The resulting wines can feel more like Barossa than Bordeaux, and alcohol levels of 15% or above are by no means unusual. Yet low pH levels meant that the wines have kept their vibrancy and even a degree of freshness. They are not as voluptuous as the resplendent 2009s, but the best is truly exciting.
Vineyards	The terroir of Clos L'Eglise is filled with rich clay and gravel-based soil with iron deposits. Located on a sloping hill, with famous neighbors like Chateau Clinet, Chateau L'Eglise Clinet and Chateau Trotanoy, most of their 5.9-hectare, Bordeaux wine vineyard stretches to the south west of their wine making facilities. The Pomerol vineyard of Clos L'Eglise is planted to 70% Merlot and 30% Cabernet Franc. On average, the vines are 35 years of age. Although there is an old parcel of Cabernet Franc remaining that was planted in the 1940's! The vineyard is planted to a vine density of 7,150 vines per hectare.
Maturation	The wine is made according to traditional methods. It is for this reason that Sylviane Garcin-Cathiard chose wooden vats for Clos L'Eglise. Each batch is treated separately in a thermostat-regulated vat of 60 hl. Manual pigeage has been re-introduced; the pulp and mass of skins, known as chapeau, floats to the top during fermentation and is punched down manually several times a day. The wine is left in fermenting vats for a long time, and malolactic fermentation is carried out in 80% new barrels. Ageing lasts 18 months depending on the vintage. Interestingly Clos L'Eglise uses as many as 12 different coopers to age their wine in.
Tasting Notes	Clos l'Eglise is a serious Pomerol, with ample fruit qualities coupled with intense power and concentration. The wine is ageable, and unlike a lot of other Pomerols, requires a bit of time before it can be enjoyed. With its gorgeous cedar-like aromas and velvety tannins, we can assure you this wine is well-worth the wait.
Serve with	meat dishes, veal, pork, beef, lamb, duck, game, chicken, roasted, braised, stewed, and grilled dishes.
Production	1,250 cases made.

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Cellaring	Drink 2016 through 2030
Scores/Awards	**94 points** - James Molesworth, Wine Spectator - March 2013
	95 points - Lisa Perrotti-Brown, Wine Advocate - March 2020
	95 points - Neal Martin, Wine Advocate #205 - February 2013
	94 points - Neal Martin, Wine Journal #0314 - January 2014
	93+ points - Neal Martin, Wine Journal #0313 - November 2012
	17 points - Jancis Robinson, JancisRobinson.com - January 2014
	16.5 points - James Lawther, Decanter.com - April 2011
	95 points - Jeff Leve, thewinecellarinsider.com - March 2017
	94 points - Jeff Leve, thewinecellarinsider.com - May 2013
	92 points - Farr Vintner - April 2011
	95 points - Neal Martin, Vinous - April 2020
	96 points - Jean Marc Quarin - January 2016
	94 points - Falstaff Magazine - February 2016
	94 points - Stephen Tanzer's International Wine Cellar - July 2013
	92 points - Gilbert & Gaillard - April 2011
	16 points - La Revue du Vin France - January 2014
	15.5 points - Vinum Wine Magazine - February 2013