

Clos L'Église 2022

CSPC# 761721

750mlx6

15.0% alc./vol.

Grape Variety

70% Merlot, 30% Cabernet Franc.

Appellation

Pomerol

Classification

unclassified

Website

<http://www.vignoblesgarcin.com/index.php?dom=vg&lang=en>

Analysis

pH: 3.75

Sustainability

The vines are sustainably and organically farmed, and Clos l'Eglise has the High Environmental Value Certification of 3.

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

The 2022 growing season was hot and dry, indeed as hot and dry as any vintage on record, drawing comparisons to the historic 2003 vintage, albeit without the extreme heat spikes that exceeded 40°C. But it seems nobody told the wines. The surprise that everyone has been enjoying is that the wines of 2022 have plenty of ripe fruit, with higher alcohol than we have seen over the past decade, typically between 14 and 14.6, but low PH levels. PH is a measurement of total acidity; the lower the PH the higher the total acidity. This runs counter to what one would expect from such a hot year. Surprise!

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.

Harvest

The harvest took place September 9 - September 29.

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 100% new barrels. Ageing lasts between 16 to 18 months depending on the vintage. Interestingly Clos l'Eglise uses as many as 12 different coopers to age their wine in.

Tasting Notes

It is an incredible charmer, evoking immediate pleasure and certain seduction. When it reveals its elegance, its roundness, its opulence it pays tribute to its origins, rare and inimitable. Clos l'Eglise is a philanthropist who leaves behind, on meeting, the persistent memory of a tender emotion. Amidst hot weather, the grapes preserve their precious acidity and build a compact, rich structure from their super-small berries. This wine, nurtured on clay-gravel soils, is a dazzling and exemplary representation of top-tier Pomerol.



Serve with	meat dishes, veal, pork, beef, lamb, duck, game, chicken, roasted, braised, stewed, and grilled dishes.
Production	Approx. 25,000 bottles made annually.
Cellaring	Drink 2027-2050
Scores/Awards	93 points - Jane Anson, janeanson.com - May 2023 96 points - Jeff Leve, thewinecellarinsider.com - March 2025 94 points - Neal Martin, Vinous - February 2025 95 points - Antonio Galloni, Vinous - February 2025 97 points - Jean Marc Quarin - April 2023 15 points - Vinum Wine Magazine - August 2023
