

# CHATEAU L'ENCLOS POMEROL 2020

CERTIFIED ORGANIC SINCE 2017 – USING BIODYNAMICS PRACTICES

OWNERS: Denise and Stephen Adams

CONSULTANT: Stéphane Derenoncourt

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## THE VINEYARD:

SURFACE: 9 hectares (22 acres)

SOILS: Sandy, gravely surface soil with clay and iron subsoils

LOCATION: Situated on the western slope of Pomerol's famous plateau across 3 terraces of the appellation

AVERAGE AGE OF VINES: 35 years old

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## VINIFICATION AND AGEING:

HARVEST: from September 10<sup>th</sup> to September 21<sup>st</sup>, 2020

VATS: Cement tank thermoregulated and small steel tank

VATTING TIME: 30 days

AGEING: 18 months

BARRELS: 40 % new French oak barrels and 60 % one year old

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## THE WINE:

WINE VARIETIES: 88% Merlot, 10% Cabernet Franc, 2% Malbec

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## SENSORY:

The 2020 features a beautiful blazing deep red ruby color. It reveals a complex nose with wild blackberry notes ending with subtle vanilla flavor. The palate balances precise structure with fresh and crunchy raspberry note. A smooth and tasty mouth is sustained by harmonious tannins. The fine-grain tannins reveals all the harmony of this vintage. The 2020 vintage has all the potential of a great wine for the coming decades.

