

GOMBAUDE GUILLOT



POMEROL TERROIR BIO



Clos Pince

Surface area:

1.15 hectares (2.84 acres)
in a single block

Soil:

sand over clay -quite warm
soil enabling early
ripening

Grape composition:

80% Merlot, 20%
Cabernet Franc and
Cabernet Sauvignon

Age of the vines:

50 years

Average yield:

45 hectolitres per hectare

Annual production:

6,800 bottles

Density of plantation:

6,000 vines per hectare

Pruning system:

Médocaine

Harvesting:

by hand -in this plot which is a mixed
variety plantation from 1902, the grapes
are picked in two goes (first Merlot, then
Cabernets). Vatting time and
temperature are adapted to the
characteristics of each vat.

Vinification:

in temperature-controlled concrete vats. Natural vinification (indigenous yeasts).

Ageing:

in barrels -the wine must have the upper-hand over the oak. 25% new barrels on average (the proportion varies according to the tannic structure of the wine). 12 months ageing in barrel. In each case, we demand the best fine-grained oak from the forests in the centre of France.

