

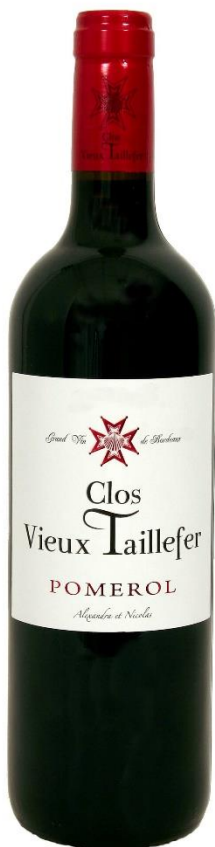


Vineyard Technical Sheet

CLOS VIEUX TAILLEFER

VINEYARD:

- **Appellation:** AOC Pomerol
- **Surface area:** 2,30 ha
- **Terroir:** Sand with iron casts in the subsoil
- **Grape Varieties:** 100% Merlot
- **Pruning type:** Guyot double
- **Average age of the vines:** 40 years-old
- **Average density:** 6 600 vines/hectare
- **Vineyard management:** Traditional plowing



Environment:

- No insecticides
- No herbicides
- Sowing of cereals and legumes
- Environmental certification HVE 3

VINIFICATION:

Harvest: By hand with a sorting machine

Vinification: The harvest enters the small stainless steel vats by gravity. The vats are equipped with the thermoregulation system. The extraction is done with punching-down

Ageing : The wine is moved to 400L oak barrels for the malolactic fermentations. The wine is aged with its lees for about 14 months

Wine and Food Pairing

It will pair really well grilled red meat or cooked in a sauce, game meat, truffled veal sweetbread or mature cheeses

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