

Clos Sainte Anne 2015

Clos Sainte Anne is a single-varietal cuvée made from young Merlot vines. Aged in stainless steel tanks, this wine stands out for its freshness and highly expressive fruit aromas. Light and approachable, Clos Sainte Anne is best enjoyed in its youth, offering an unpretentious introduction to Pomerol wines.



100 % Merlot



18 hectares in a single plot
90% Merlot and 10% Cabernet Franc, the average age of the vines between 35 and 45 years



Manual harvesting



Aged in stainless steel tanks and some lots in one- or two-wine barrels.

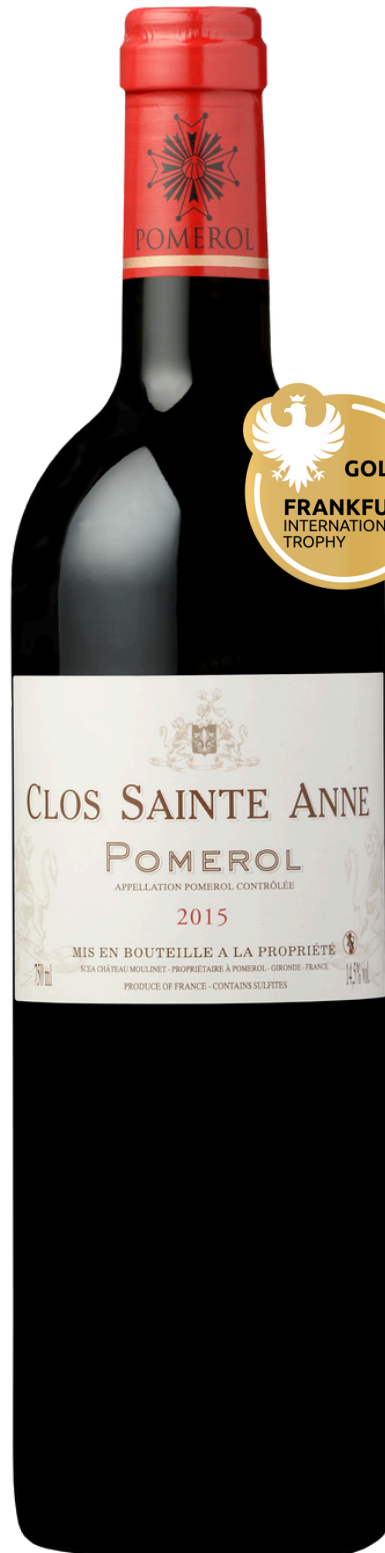


14,5 % vol
46 400 bottles

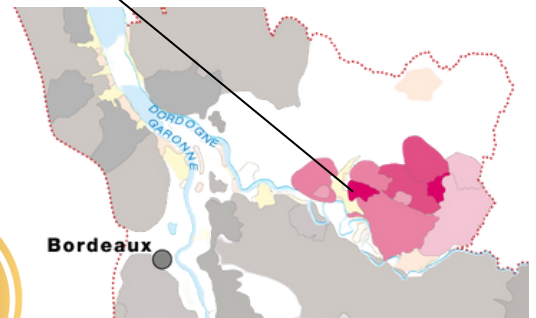


Technical director :
Frédéric Redon

Consultant :
Consultants Derenoncourt



AOC Pomerol



Clos Sainte Anne 2015 exhibits a tawny hue with a bouquet rich in nuances, marked by tertiary aromas such as tobacco. On the palate, the attack is round and welcoming, immediately revealing a straightforward and accessible fruit. The finish leaves a refreshing impression, providing a pleasant and thirst-quenching touch.