

CLOS RENE 2010

Clos Rene is one of the older estates in Pomerol, dating back to the mid 18th century. At the time of its birth in 1734, it went under the name of Reney. The original chateau pictured on the label was constructed in 1880. At some point in the early 1940's, Clos Rene was managed and co owned by Pierre Lasserre. Pierre Lasserre was at the time in charge of managing the property for the Durantou family that would become Chateau L'Eglise Clinet.

Today, Clos Rene is owned by both the Garde family and the Lasserre family. Clos Rene was one of the last producers in Pomerol to bottle their own production. It was the normal practice during the early part of the 20th century for chateaux to deliver their wine in barrel to the negociants who did the bottling. By 1970 that practice was almost nonexistent. Clos Rene did not begin to bottle their own wine until the middle or later part of the 1970's.

The 12 hectare Pomerol vineyard of Clos Rene which is located just south of Lalande de Pomerol and not far from Chateau L'Enclos. The vineyard is planted to 70% Merlot, 20% Cabernet Franc and 10% Malbec. With 10% Malbec in their vineyards, they have the largest plantings in Pomerol as well as one of the largest plantings of Malbec in the the Right Bank. The terroir is mostly gravel and sand with some iron deposits in the soil. The vineyard is planted to a vine density of 5,500 vines per hectare. On average, the vines are kept at 35 years of age. Clos Rene is vinified in temperature controlled, traditional, cement vats. Malolactic fermentation takes place in vat. The wines are aged in 25% new, French oak barrels for an average of 18 months.

Robert Parker :

The dense plum/purple-colored 2010 is a strong effort for Clos Rene. Copious aromas of mocha, mulberries and black cherries emerge from this cuvee along with a sweet, fleshy mouthfeel, medium to full body and a long finish. Drink it over the next 10-15 years.

