

# Le Clos du Beau Père

## Pomerol

This estate has been purchased by Jean Luc Thunevin and Murielle Andraud in 2006.

Formerly known as L'Angélus à Pomerol which became Chateau Ratouin when bought by the Ratouin family, le clos du Beau Père is a tribute to Murielle's father who favours Pomerol wines

30 % of the property is located in the "René" area, on a deep gravel terroir planted with 45 years old merlots. 20 % of the property is located in the "Patache" area on gravel and clay terroir. Le Clos du Beau Père increased its surface by 2 hectares in 2009, near the Pomerol plateau, following the split of another property, Vieux Château Bourgneuf, near Château Trotanoy.

### Technical information

Surface : 4 ha

Soil : deep gravel, clayey gravel, sand upon blue clay

Grape varieties : Merlot 90 %, Cabernet Franc 10 %,

Average age of the vines : 45 years old Merlots, 20 years old Cabernet Francs

Vinification in thermo regulated stainless steel tanks

Malolactic fermentation in barrels.

Ageing : 18 monts in wooden barrels

Production : 20 000 bottles

Blending may vary according to vintage

Exclusive distribution by Thunevin SAS

### Tasting notes

The 2015 Le Clos du Beau-Père, a blend of 90% Merlot and 10% Cabernet Franc, has a perfumed bouquet that is not complex, but clean with black cherries, cassis and a subtle steely scent. The palate is perhaps more restrained than I was anticipating, the tannin supple and lithe, the acidity well-judged. There is less horsepower, yet more finesse developing on the finish when compared to recent vintages. Indeed, the 2015 is one of the best wines I have tasted from Jean-Luc Thunevin's diminutive Pomerol cru in recent years.

Neal Martin The Wine Advocate



### Ratings

#### Millésime 2010

Bettane&Desseuve:15/ 20

Decanter: 16/20

Wine spectator : 90/100

#### Millésime 2011

Wine Spectator : 87/100

#### Millésime 2012

Wine Spectator : 86/100

#### Millésime 2014

Wine Advocate : 91/100

#### Millésime 2015

Wine Advocate : 90-92/100

#### Millésime 2016

Wine Advocate : 90-92/100