

Le Clos du Beau Père Pomerol

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

Le clos du Beau Père is a tribute to Murielle's father in love with 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 near the Chateau Trotanoy. Le Clos du Beau Père increased its size by 2 hectares in 2009.

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

Alcoholic fermentation in thermo regulated stainless steel tanks

Malolactic fermentation in barrels.

Ageing: 18 months in new French oak barrels

Production: 20 000 bottles

Blending may vary according to the 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

Vintage 2010

Bettane&Desseauve:15/20

Decanter: 16/20

Wine spectator: 90/100

Vintage 2011

Wine Spectator: 87/100

Vintage 2012

Wine Spectator: 86/100

Vintage 2014

Wine Advocate: 91/100

Vintage 2015

Wine Advocate: 90-92/100

Vintage 2016

Wine Advocate: 90-92/100



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