



Clos L'Hermitage

Lalande de Pomerol



Area : 3.10 hectares

Plant varieties :: 80% Merlot, 20% Cabernet Sauvignon

Soil : argilo-calcareous

Location : close to the village of Neac ; one of the stars of the Libourne area

Tasting : fine dark crimson colour ; the nose offers red fruit and cherry. On the palate, its velvety tanins deliver a lively, balanced experience.

Serving tips : will improve with a few years' ageing ; best served with beef roast and spring vegetables, pork *filet-mignon*, and casseroles.

Distinctions : 2003 vintage : one star in the Guide Hachette (2007 edition)

« A refined wine with a gorgeous dark ruby colour and rich flavour featuring ripe dark fruit (blackcurrant) and hazelnut ; tasting reveals a fruity, well-balanced structure with firm tanins that should mellow within a year or two.