



# Clos 126

## Pomerol

### Worthy of a Grand Cru



vinous (91-93)<sub>pts</sub>  
 Robert Parker (90 - 92)+  
**JEB DUNNUCK 90-92**  
 91p by Markus Del Monego  
 MW



**OWNERS :** Richard and Eric CHEVALIER

**HISTORY :** Family estate since 2019

**APPELLATION :** AOC Pomerol

**SURFACE AREA :** ½ hectares

**SOIL :** Old sand and gravels

**GRAPE VARIETY :** 90% Merlot, 10% Cabernet franc

**AVERAGE AGE OF THE VINES :** 40 years

**CULTURAL METHODS AND HARVESTING :** Simple Guyot pruning, tillage under the row, green harvest, leaf stripping on the rising side, manual harvest.

**WINEMAKING & AGEING :** Vinification by Plot, manual sorting of berries, fermentation and aging for 18 months in new French oak barrels of 500L

**CONSULTANT OENOLOGIST :** Jean-Philippe FORT (from Michel ROLLAND's team)

**PRODUCTION :** 3'000 bottles

**TASTING NOTES :** "Opaque purple color, nose of black fruits, raspberries and cherries with hints of faded roses. Medium-bodied, the palate has typical Pomerol bone structure with robust, rounded tannins, and just enough freshness to support the muscular black fruits. "90-92 + / 100 Robert Parker