

## Clos L'Église 1999

CSPC# 761721

750mlx6

12.5% Alc./Vol.

open

### Grape Variety

70% Cabernet Sauvignon, 30% Merlot

### Appellation

Pomerol

### Website

<http://www.vignoblesgarcin.com/index.php?dom=vg&lang=en>

### General Info

In the 18th century, Clos L'Église with its 14 hectares was considered to be a very big domain for Pomerol, ahead of about a dozen great wines which formed, and still form, the heart of Pomerol. The estate subsequently took the name of Clos L'Église. However, following succession problems, it was split into two with, on the one side, the original Clos L'Église (Rouchut family) and on the other, Clos L'Église-Clinet (Mauléon family). Clos L'Église therefore has a continuous wine-producing tradition spread of several centuries. It is the soil which gives a great wine its personality and it is the efforts of Sylviane Garcin-Cathiard that have developed it fully. She took over the property in January 1997, and using her experience at Château Haut-Bergey in Pessac-Léognan, she completely reorganized the chai. Today Helen Garcin-Leveque and her husband own and run Clos L'Église. They immediately stated a program of renovation and re-planting, after they took over which has come to fruition in a spectacular manner.

The property has a second wine, Esprit de L'Église.

### Vineyards

The terroir of Clos L'Église is filled with rich clay and gravel based soil with iron deposits. Located on a sloping hill, with famous neighbors like Chateau Clinet, Chateau L'Église Clinet and Chateau Trotanoy, most of their 5.9 hectare, Bordeaux wine vineyard stretches to the south west of their wine making facilities. The Pomerol vineyard of Clos L'Église is planted to 70% Merlot and 30% Cabernet Franc. On average, the vines are 35 years of age. Although there is an old parcel of Cabernet Franc remaining that was planted in the 1940's! The vineyard is planted to a vine density of 7,150 vines per hectare.

### Maturation

The wine is made according to traditional methods. It is for this reason that Sylviane Garcin-Cathiard chose wooden vats for Clos L'Église. Each batch is treated separately in a thermostat-regulated vat of 60 hl. Manual pigeage has been re-introduced; the pulp and mass of skins, known as chapeau, floats to the top during fermentation and is punched down manually several times a day. The wine is left in fermenting vats for a long time, and malolactic fermentation is carried out in 100% new barrels. Ageing lasts between 16 to 18 months depending on the vintage. Interestingly Clos L'Église uses as many as 12 different coopers to age their wine in. On average, close to 1,200 cases of Clos L'Église are produced every year.

### Tasting Notes

A blend of 70% Merlot and 30% Cabernet Franc, the wine is aged in 100% new oak barrels for 18 months prior to bottling. The style of the wines has increased in depth, complexity, richness and sheer hedonism, leading American critic Robert Parker to give consistent rave reviews to these wines ever since Mme Garcin-Cathiard took control.

### Production

1,580 cases made

### Cellaring

Drink 2004-2018

### Scores/Awards

**90 points** - James Suckling, Wine Spectator - Web Only 2010

**90 points** - James Suckling, Wine Spectator - March 31, 2002

**93 points** - Robert Parker, Wine Advocate #140 - April 2002

**89-92 points** - Robert Parker, Wine Advocate #134 - April 2001

**88-90 points** - Robert Parker, Wine Advocate #128 - April 2000

**88-90 points** - Neal Martin, Wine Journal - November 2004



**Reviews** *"Offers exotic aromas of crushed berries, with fresh herbs and wet leaves. Full-bodied, featuring velvety tannins and a fruity finish. Silky tannins butter the fruit and the toasty oak. No reason to wait, but will improve with age.—'89/'99 Bordeaux blind retrospective (2009). Drink now. 1,580 cases made."*

- JS, Wine Spectator

*"Rich and smoky red, with lots of plummy, mocha aromas. Full-bodied, with lovely ripe fruit and velvety tannins. Give it time. Best after 2004. 1,580 cases made."*

- JS, Wine Spectator

*"The 1999 Clos l'Eglise is a tremendous success for the vintage. It is showing even better from bottle. A stunningly complex nose of vanilla, espresso, plums, figs, charcoal, and black cherry liqueur jumps from the glass of this flamboyantly-scented wine. In the mouth, it is all sex appeal, with silky, voluptuous flavors, sweet tannin, low acidity, and ripe, concentrated flavors. Drink it over the next 10-14 years; it might last even longer given its brilliant balance."*

- RP, Wine Advocate

*"I tasted this wine on three different occasions during my January trip to Bordeaux. It offers a dark plum/garnet color, smoky, complex aromatics of caramel, black fruits, and cherry liqueur, medium to full body, admirable richness and purity, and a supple texture. Anticipated maturity: 2002-2015."*

- RP, Wine Advocate

*"The 1999 is a strikingly complex, fragrant wine with well-proportioned flavors in addition to a compelling bouquet of mocha, vanilla, caramel, blueberries, and black cherries. Medium-bodied, elegant, and soft, with sweet tannin and nicely-integrated new oak, this medium-weight Clos l'Eglise is as seductive and complex a wine as exists in 1999. It will not make old bones given its precociousness and slight lack of power/muscle, so consume it over the next 8-10 years."*

- RP, Wine Advocate

*"Well-knit, slight jammy but "charming" when first tasted in March 2000. Then in London in November 2004. A rather muted nose when juxtaposed against the more ebullient 2001. Earthy with aromas of blackberry, blueberry and pain grille. Lacking Clos l'Eglise's usual cohesion and focus on the palate, this is more linear but still an attractive purity. Bit short on the finish."*

- NM, Wine Journal

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