

RONAN BY CLINET

PRESENTATION :

This is the second vintage of our white Bordeaux, **carefully selected and blended** by the team at CHÂTEAU CLINET (Pomerol).

The vineyard is situated at the highest point of the Gironde region, between Sauternes and Saint-Emilion.

The location provides a fabulous view. The clay-and-limestone terroir, the orientation of the vines and the altitude (145m) combine to produce **remarkable white wines**.

Sustainable viticulture methods are employed.

Stainless steel vats are used for the vinification and ageing with skin-contact maceration and low-temperature alcoholic fermentation (between 16 et 18°).

PRESS :

Jane Anson's thoughts on the 2012

(Bordeaux correspondent for Decanter):
This is a very interesting style, fairly weighty and round,...this more luxurious style matches better with the Clinet signature. It's fairly rare to find this style of white Bordeaux, with lemon rind and orange blossom,...15.75/20. Recommended.
Drink 2013-2016.



2013

GRAPE VARIETIES

80% Sauvignon
20% Sémillon

TASTING NOTE :

An appetizing **pale gold** colored wine, with a platinum glow.

Mouth-watering scents of **candy, boiled sweets** are lifted by **blossom, lime** and mature **white-fleshed fruits**.

In the mouth, the first impression, comes from **the fleshy, creamy texture**. Then the **white** and **zingy citrus fruits** step in, seasoned by **cardamom** and **saffron threads**.

Just like the vintage 2012, **this wine is quite unique**.



FOOD PAIRING :

Ronan by Clinet White is delicious as an aperitif.

Also a perfect match for pasta dishes, fish or poultry, grilled or in a sauce.

Serve lightly chilled at 10°-12°C.