



*“ripe, supple tannins and superb depth of flavour”*

## PRIVATE CELLAR

*“Alexandre de Malet Roquefort describes it as a small garden”*

### Château La Connivence, Pomerol 2010

Pomerol has often been considered Bordeaux’s Côte d’Or outpost with its tiny properties, unassuming farmhouses and reliance on (almost) one grape variety, Merlot, and as such the recent birth of tiny Château la Connivence should have come as no surprise. With just one hectare of vines, or actually just under a hectare, this is a micro-Château like few others, where everything is individually managed from the health of the vines to the harvest of the individual bunches as and when they are ready - indeed, owner Alexandre de Malet Roquefort describes it as a small garden.

Coming from St Emilion 1er Grand Cru Classé la Gaffelière, where Merlot predominates and which is no more than five miles from Pomerol, Alexandre reckoned that he was pretty au fait with the Merlot grape, however he has been surprised, and excited, to be confounded by its performance in Pomerol. Soils at la Connivence are sand over gravel whilst in St Emilion the soil is predominantly limestone and clay, however the main difference is in the ripening and flavour profile of the Merlot. Whereas in St Emilion once the Merlot is ripe there is a reasonable window of opportunity in which to harvest, in Pomerol the harvest needs to be brought in at the moment just before peak maturity in order to maintain the desired levels of acidity. In 2010 this saw the team doing three passes through the vineyard to pick bunches at their peak – effectively harvesting over three hectares rather than just the one.

As a vintage, 2010 is one which demanded extreme selection, hence the harvest in three parts, and one which was marked by drought. In the sandy, gravel-based soils of this corner of Pomerol, and particularly with vines as young as these, the drought posed real challenges. However the more temperate weather in August saved the vines from shutting down totally, or indeed from becoming parched, and with yields already very restrained – the aim is to produce no more than 20 hectolitres/hectare (hl/ha), as opposed to the more normal 35-40 hl/ha in Pomerol – the vines were able to carry all their fruit to full maturity, giving them ripe, supple tannins and superb depth of flavour.

Nicola Arcedeckne-Butler MW  
23rd June 2011

**£ per case  
under bond**

#### La Belle Connivence, Pomerol

**2010**

**6 bottles per case**

**£285**

Deep purple red to the rim with a nose of sappy, jammy, juicy black fruits, perfumed and brambly, leading to a big, black-fruited palate, sweet and ripe and again brambly with substantial ripe tannins behind going to an intense, richly fruited finish with lovely length and balance. Very poised. From 2015

#### Château la Connivence, Pomerol

**2010**

**6 bottles per case**

**£650**

Deep purple black, intense right to the rim, with a nose of opulently spiced black fruits, sloe and plum, with a distant hint of cedar. Dense, stalky and crunchy black fruit on the palate, perfumed and very pretty, dense and mineral, with tannins so beautifully balanced as to be scarcely noticeable, going to an intense, floral, black-fruited finish. From 2017

**Available in wooden cases of 6 BOTTLES or 3 MAGNUMS**

*please let us know your preferred format at the time of ordering*

To order, please call us on 01353 721 999 or contact your salesperson directly.

Prices are £ per case, in bond London, Duty, VAT and delivery will be payable at the prevailing rates when the wine is released from bond. This wine will be shipped in Spring 2012