



CHATEAU
CLERC MILON

Pastourelle de Clerc Milon Pauillac Rouge 2019

AOC Pauillac, Bordeaux, France



PRESENTATION

Fruit of an exceptional terroir, Pastourelle de Clerc Milon is the Second Wine of Château Clerc Milon, a Grand Cru Classé in 1855 in Pauillac. The pastourelle is a traditional dance that evokes the romantic encounter between a knight and a shepherdess: this name echoes the dancers that adorn the label of the Grand Vin. This precious miniature in gold, enamel, and pearls from the Wine in Art Museum of Château Mouton Rothschild belonged to Empress Catherine II of Russia and is inspired by characters from the Commedia dell'Arte. Baroness Philippine de Rothschild chose this emblem for Clerc Milon because of her love for the theater. Round and supple, Pastourelle de Clerc Milon seduces with the elegant richness of its aromas and flavors.

TERROIR

The Château Clerc-Milon is a 5th growth classified in 1855 in the Pauillac appellation, which alone holds 3 first growths and many other classified growths. Composed of gravelly and sandy hillocks, often ideally exposed, this terroir offers wines that combine power and structure with elegance and finesse. Château Clerc-Milon, whose vines are immediately adjacent to the 1st growths of Mouton and Lafite, belongs to Mouton-Rothschild, which applies the same rigor in viticulture and winemaking. The grape varieties in the vineyard of Château Clerc-Milon are 48% Cabernet Sauvignon, 34% Merlot, 14% Cabernet Franc, 3% Petit Verdot, and 1% Carmenère.

AGEING

18 months in new barrels (50%).

VARIETALS

Merlot 66%, Cabernet-sauvignon 23%,
Cabernet franc 11%

TECHNICAL DATA

Surface area of the vineyard: 80.00 ha
Age of vines: 40 years old

TASTING

The dress is garnet with violet reflections. The nose is charming and generous, expressing gourmet notes of crushed red fruits, especially strawberries and red currants. With aeration, the wine is enriched with flavors of almond paste and vanilla pod. The attack is creamy and aromatic, with a nice tension for support. The mid-palate reveals crunchy tannins, perfectly ripe and structured. Aromas of cherry brandy pleasantly mingle with the slightly tangy juicy fruit texture. The finish is long and elegant, nuanced by underlying hints of dark chocolate.

