


PASTOURELLE DE CLERC MILON

Pauillac Grand Cru Classé

Château Clerc Milon GCC 2nd wine

www.chateau-clerc-milon.com



VARIETALS	48% Cabernet Sauvignon, 42% Merlot 10% Cabernet Franc
VINTAGE	2015
REGION	Pauillac, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE NOSE PALATE	The wine has a radiant crimson red color. The highly promising, rich and expressive nose opens on blackcurrant and kirsch notes mingled with cedarwood and spice aromas. The succulent and precise palate, its rich texture underpinned by mature and creamy tannins, confirms the excellence of a great vintage. Blond tobacco and minty notes round off the long and substantial finish, underlining the wine's perfect harmony.
AGEING	Aged in French oak barrels, with a smaller proportion in new oak.
PAIRING	It pairs beautifully with roasted meats, rich poultry, braised dishes, earthy flavors like mushrooms and truffles.
RATINGS	93pts JAMESSUCKLING.COM 4.2  91pts WINEENTHUSIAST 90pts Decanter 90pts vinous <small>Antonio Galloni</small>
ORDER CODE	FR0760