

PASTOURELLE DE CLERC MILON

Pauillac Grand Cru Classé

Château Clerc Milon GCC 2nd wine

www.chateau-clerc-milon.com



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| VARIETALS | 54% Cabernet Sauvignon, 43% Merlot, 2% Carmenère, 1% Petit Verdot |
| VINTAGE | 2021 |
| REGION | Pauillac, Bordeaux, France |
| TECHNICAL DATA | Alcohol 13% |
| APPEARANCE NOSE | The wine is a glittering, deep garnet red. The highly distinctive nose exudes intense aromas of ripe black fruit, such as bilberry and blackcurrant, combined with touches of mint. |
| PALATE | The stylish and substantial attack leads into a perfectly constructed mid-palate which reveals chocolatey flavours combined with a precisely defined tannic structure. The finish is long and harmonious. |
| AGEING | Aged in French oak barrels, with a smaller proportion in new oak. |
| PAIRING | It pairs beautifully with roasted or grilled meats (beef, lamb, duck, pork), game dishes, poultry, hearty fish like tuna, mushrooms, truffles, and pasta, complementing its ripe fruit and earthy notes with rich flavors. |
| RATINGS | 91pts JEB DUNNUCK 90pts falstaff |
| ORDER CODE | FR0760 |

