


PASTOURELLE DE CLERC MILON

Pauillac Grand Cru Classé

Château Clerc Milon GCC 2nd wine

www.chateau-clerc-milon.com



VARIETALS	54% Cabernet Sauvignon, 43% Merlot, 2% Carmenère, 1% Petit Verdot			
VINTAGE	2021			
REGION	Pauillac, Bordeaux, France			
TECHNICAL DATA	Alcohol 13%			
APPEARANCE	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.			
NOSE				
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	4.0 ★★★★★ vivino	
	90pts	falstaff		
ORDER CODE	FR0760			