





PASTOURELLE DE CLERC MILON

Pauillac Grand Cru Classé

Château Clerc Milon GCC 2nd wine

www.chateau-clerc-milon.com



VARIETALS	52% Cabernet Sauvignon, 40% Merlot, 5% Cabernet Franc, 2% Carmenère, 1% Petit Verdot
VINTAGE	2022
REGION	Pauillac, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE NOSE	The wine is a glittering, deep garnet red. Radiant, Pastourelle de Clerc Milon 2022 releases a beautifully aromatic bouquet on wild bilberry and liquorice notes.
PALATE	Precision, freshness and opulence play off each other, building a delightful harmony underpinned by elegant, refined tannins. The impression of balance, heightened by notes of black fruit and pepper, lingers long.
AGEING	Aged in French oak barrels, with a smaller proportion in new oak.
PAIRING	It pairs beautifully with roasted, grilled, or braised, as well as hearty dishes with mush- rooms or rich sauces, Asian cuisine, and even more substantial fish like tuna.
RATINGS	97pts JEB DUNNUCK 96pts JAMESSUCKLING.COM  95pts   
ORDER CODE	FR0760

VINUM LECTOR