



PASTOURELLE DE CLERC MILON

Pauillac Grand Cru Classé

Château Clerc Milon GCC 2nd wine

www.chateau-clerc-milon.com



VARIETALS	65% Merlot, 21% Cabernet Sauvignon, 14% Cabernet Franc
VINTAGE	2012
REGION	Pauillac, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	The wine has a reddish purple colour with a deeper violet tint.
NOSE	Concentration on the nose is revealed with great refinement and complexity. Black cherry and vanilla aromas give way to deep, smoky, peaty notes along with blond tobacco and dried flowers.
PALATE	Refinement is everywhere on the palate as the lush and creamy attack expands over well-integrated tannins to mingle with generous and varied flavours reminiscent of morello cherry and almonds, with a slightly marine cast.
AGEING	Aged in French oak barrels, with a smaller proportion in new oak.
PAIRING	Perfect for meat dishes and game.
READINESS FOR DRINKING	Drink now and best before 2027.
RATINGS	92pts  4.0 
ORDER CODE	FR0760