

# PASTOURELLE DE CLERC MILON

## Pauillac Grand Cru Classé

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### Château Clerc Milon GCC 2<sup>nd</sup> wine

[www.chateau-clerc-milon.com](http://www.chateau-clerc-milon.com)



VARIETALS	52% Cabernet Sauvignon, 48% Merlot
VINTAGE	2016
REGION	Pauillac, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Garnet red with a ruby hue.
NOSE	The wine initially has a discreet and elegant nose which opens up with airing to reveal succulent aromas of brandied morello cherries mingled with peppery, minty notes. From a substantial and powerful attack, the mid-palate reveals a close-knit, creamy texture set off by well-integrated, structured tannins. The succulence hinted at on the nose is expressed in black fruit and mocha notes, leading into an opulent finish which underlines the wine's complexity.
PALATE	
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 2033.
RATINGS	92pts  92pts 
	91pts 
ORDER CODE	FR0760

