


PASTOURELLE DE CLERC MILON

Pauillac Grand Cru Classé

Château Clerc Milon GCC 2nd wine

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.
PALATE	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.
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 <small>Antonio Galloni</small> vinous 92pts falstaff 91pts JAMESSUCKLING.COM 4.1 <small>VIVINO</small> 
ORDER CODE	FR0760

VINUM LECTOR