

PASTOURELLE DE CLERC MILON

Pauillac Grand Cru Classé

Château Clerc Milon GCC 2nd wine



www.chateau-clerc-milon.com

VARIETALS	51% Merlot, 40% Cabernet Sauvignon, 8% Cabernet Franc, 1% Carménère
VINTAGE	2020
REGION	Pauillac, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE NOSE	Dense and deep crimson with purplish hues. The elegant and expressive nose offers notes of bilberry, sweet dark berries, plums, kirsch, and redcurrant jelly, mingled with hints of pastry scents, licorice, and cigar wrapper.
PALATE	The palate is soft, juicy, and refreshing, with a smooth, full, and rich mid-palate. It elegantly expresses complex liquorice and peppery notes with jammy fruit, supported by chiseled, fine-grained tannins.
AGEING	Aged for 12 months in oak barrels, used for the first wine.
PAIRING	It pairs beautifully with rich and flavorful dishes that can stand up to its structure and tannins, such as game, poultry, roasted or grilled meats, complemented by mushroom and truffle.
RATINGS	93pts JAMES SUCKLING.COM  3.9 93pts Decanter 
ORDER CODE	FR0760