



THE 2013 VINTAGE

Climatic conditions

2013 will be remembered for its changeable and capricious weather.

A cold and damp winter followed by a cool and wet spring held back the vegetation cycle and affected flowering.

In striking contrast, July and August were particularly hot and sunny, with considerably less rainfall than the average. Peak temperatures of 38° C caused violent storms in late July.

The water shortage continued in September, encouraging the grapes to ripen evenly. The Cabernets were promising and overall the grapes achieved satisfactory sugar levels with good potential acidity.

The harvest at Château Clerc Milon began on 1 October and ended on 9 October, with exceptional help from Baron Philippe de Rothschild employees, who were invited to come and swell the ranks of the regular pickers. Over 130 staff members responded to the appeal and on 9 October, 695 meals were served in the harvesters' refectory, an all-time record!

Sorted with painstaking care, the grapes were transported from the picking baskets to the gravity-fed vats in the Clerc Milon vat room.

Although yields were among the lowest of the last 40 years, draconian selection ensured high quality.

The 2013 vintage has been tended, fashioned and fine-tuned so as to get the very best out of the grapes.

Harvest	1 to 9 October
Varietal mix	Cabernet Sauvignon 58%
	Merlot 27%
	Cabernet Franc 12%
	Petit Verdot 2%
	Carmenère 1%

Tasting notes

An intense garnet red, the wine has a bright and glittering aspect.

On the nose, Clerc Milon 2013 displays radiant aromas of slightly jammy raspberry fruit together with floral and mineral notes. Complex and engaging, these aromas are enhanced by elegant and finely toasted oak.

From the attack, the palate reveals the wine's precise personality, with roundness and clear definition.

The fruit on the nose accompanies an attractive depth of flavour which extends into a fresh finish underpinned by sappy tannins.