



CHATEAU
CLERC MILON
Grand Cru Classé, AOC Pauillac

THE 2016 VINTAGE

Climatic conditions

In 2016, there were two main trends in the weather as we experienced it in Pauillac:

- a very wet winter and spring: more than half of the annual rainfall came in the first four months of the year, including a record 240 mm in January;
- an extremely dry summer and autumn without any significant rainfall, resulting in a water deficit at the end of the year.

As a consequence of the summer drought, the grapes were numerous but remained rather small, making for density and concentration.

High temperatures in August and September allowed for slow ripening and excellent maturity, so that the harvest started with the Merlot on 26 September and continued in perfect conditions until 15 October.

In the vat house, each grape variety and each plot were, as usual, vinified separately in order to let their intrinsic character shine through.

The wines, which have now been blended, offer remarkable colour, intense fruit and spice aromas and a dense texture of very rich and well-rounded tannins.

Harvest	from 26 September to 15 October 2016
Varietal mix	55% Cabernet Sauvignon 29% Merlot 13% Cabernet Franc 2% Petit Verdot 1% Carmenère

Tasting notes

The wine has a very deep, almost black colour with a glittering hue.

The refined and elegant nose reveals intense ripe fruit aromas, mingled with liquorice and pepper notes.

An ample and precise attack ushers in a dense and creamy mouthfeel which offers a generous and well-balanced range of flavours. The mid-palate coats the mouth with blackberry and bilberry flavours, revealing fine tannins and expressive, spicy oak.

Long and lofty, full and rich, the finish unfurls on chocolate notes.