

PRIMEURS

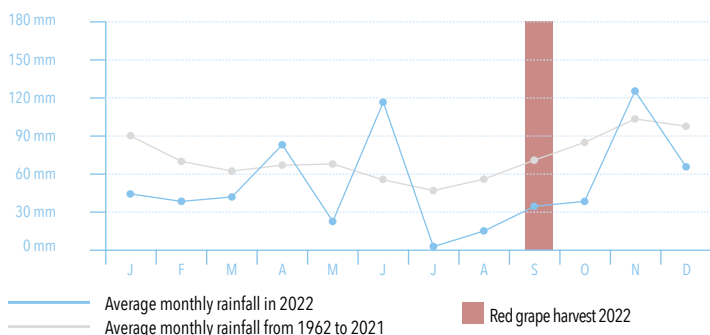
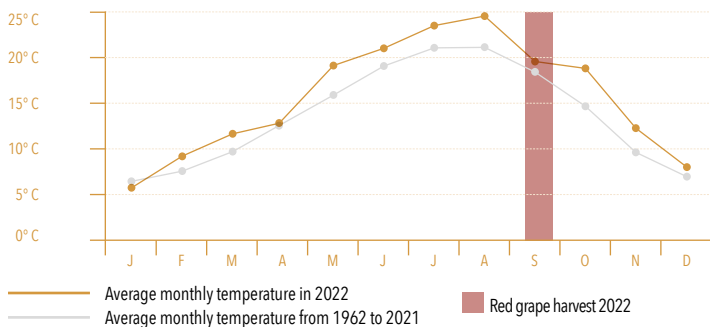


CHATEAU
CLERC MILON
GRAND CRU CLASSÉ
PAUILLAC

2022



2022 VINTAGE REPORT



Mild and dry weather set in from the very start of 2022. Abundant sunshine prevailed throughout the vine growth cycle, accompanied by several heatwaves.

There was little precipitation from spring until the end of harvest, though April showers and a spell of heavy rain in June regenerated water reserves in the soil. The vines were able to take advantage of their deep roots to regulate their water supply and showed a great capacity to adapt to the exceptional weather patterns of the vintage.

In these hot and dry conditions, flowering took place 10 days earlier than the average: though rapid, it was perfectly even. The advance on the growth cycle continued until harvest as the grapes ripened steadily in ideal conditions. Picking started at the beginning of September and continued until the end of the month, with a crop in perfect health.

Although the hot weather meant that the grapes were rather small, they offered a degree of concentration and balance rarely encountered. That quality was confirmed on tasting as the wines revealed incredible richness without losing any of their supreme elegance or the intense expression of their native terroir.

HARVEST: 9 to 26 September 2022.



Pastourelle
de
CLERC MILON

Radiant, Pastourelle de Clerc Milon 2022 releases a beautifully aromatic bouquet on wild bilberry and liquorice notes. Precision, freshness and opulence play off each other, building a delightful harmony underpinned by elegant, refined tannins. The impression of balance, heightened by notes of black fruit and pepper, lingers long.

VARIETAL MIX AND TECHNICAL INFORMATION

52%	Cabernet Sauvignon	Alcohol by volume	14.5%
40%	Merlot	pH	3.81
5%	Cabernet Franc	Total phenolic content	71
2%	Carmenère	No new barrels	
1%	Petit Verdot		



CHATEAU CLERC MILON

Château Clerc Milon 2022 embodies the intensity and concentration of the vintage. Bilberry and other wild berry notes accompanied by spice, pepper and a touch of violet combine in a rich and complex array. The freshness of liquorice and mineral notes is in perfect balance with the controlled power provided by silky, well-integrated tannins, revealing all the elegance and precision of this very fine wine. Black fruit flavours coupled with notes of cocoa powder linger long on the finish.

VARIETAL MIX AND TECHNICAL INFORMATION

59%	Cabernet Sauvignon	Alcohol by volume	14.5%
32%	Merlot	pH	3.83
8%	Cabernet Franc	Total phenolic content	74
1%	Carmenère	% new barrels	55%



www.chateau-clerc-milon.com

PRIMEURS

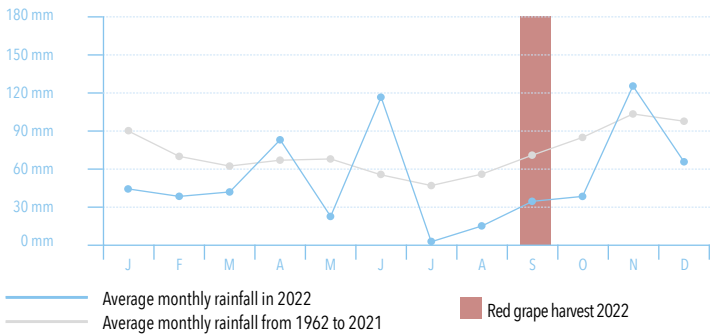
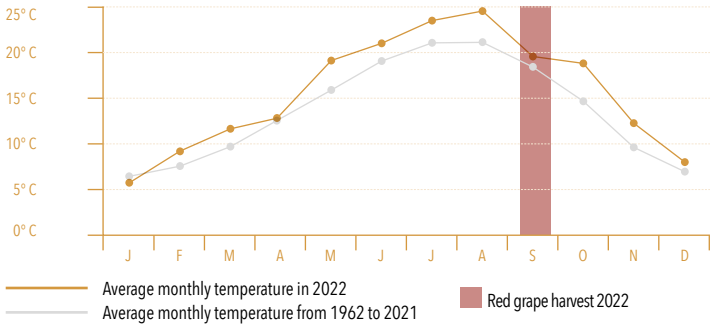


*Château
d'Armailhac*
Grand Cru Classé

PAUILLAC

2022

2022 VINTAGE REPORT



Mild and dry weather set in from the very start of 2022. Abundant sunshine prevailed throughout the vine growth cycle, accompanied by several heatwaves.

There was little precipitation from spring until the end of harvest, though April showers and a spell of heavy rain in June regenerated water reserves in the soil. The vines were able to take advantage of their deep roots to regulate their water supply and showed a great capacity to adapt to the exceptional weather patterns of the vintage.

In these hot and dry conditions, flowering took place 10 days earlier than the average: though rapid, it was perfectly even. The advance on the growth cycle continued until harvest as the grapes ripened steadily in ideal conditions. Picking started at the beginning of September and continued until the end of the month, with a crop in perfect health.

Although the hot weather meant that the grapes were rather small, they offered a degree of concentration and balance rarely encountered. That quality was confirmed on tasting as the wines revealed incredible richness without losing any of their supreme elegance or the intense expression of their native terroir.

HARVEST: 8 to 27 September 2022.



Château d'Armailhac

Château d'Armailhac 2022 is the epitome of contained power. Showing all the density of the vintage offset by great freshness and remarkable length, it offers a framework of black fruit flavours mingled with chocolate, pepper and spice notes as well as a floral touch attributable to the estate's exceptional Cabernet Franc grapes, which express all their elegance in this vintage. Fleshy and rich, its creamy texture is underpinned by well-rounded and perfectly constructed tannins, highlighting the rich and delicate array of flavours. The finish lingers long on beautifully fresh notes of blackcurrant and liquorice.

VARIETAL MIX AND TECHNICAL INFORMATION

60%	Cabernet Sauvignon	Alcohol by volume	14.5%
22%	Merlot	pH	3.83
16%	Cabernet Franc	Total phenolic content	75
2%	Petit Verdot	% new barrels	50%



www.chateau-darmilhac.com

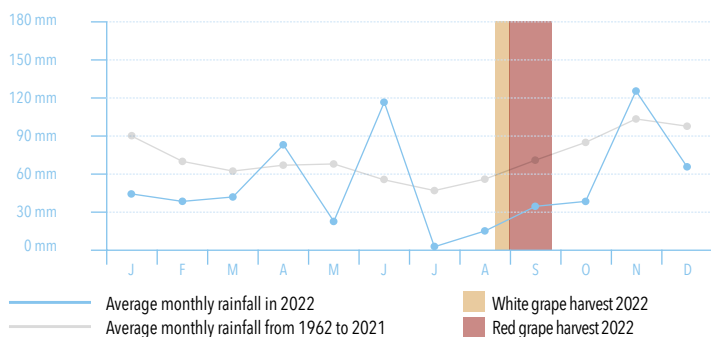
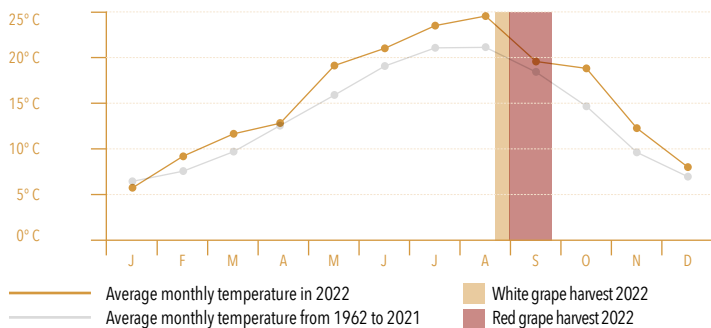
PRIMEURS



*Château
Mouton Rothschild®*

2022

2022 VINTAGE REPORT



Mild and dry weather set in from the very start of 2022. Abundant sunshine prevailed throughout the vine growth cycle, accompanied by several heatwaves.

There was little precipitation from spring until the end of harvest, though April showers and a spell of heavy rain in June regenerated water reserves in the soil. The vines were able to take advantage of their deep roots to regulate their water supply and showed a great capacity to adapt to the exceptional weather patterns of the vintage.

In these hot and dry conditions, flowering took place 10 days earlier than the average: though rapid, it was perfectly even. The advance on the growth cycle continued until harvest as the grapes ripened steadily in ideal conditions. Picking started at the beginning of September and continued until the end of the month, with a crop in perfect health.

Although the hot weather meant that the grapes were rather small, they offered a degree of concentration and balance rarely encountered. That quality was confirmed on tasting as the wines revealed incredible richness without losing any of their supreme elegance or the intense expression of their native terroir.

WHITE GRAPE HARVEST: 22 to 31 August 2022.

RED GRAPE HARVEST: 1 to 26 September 2022.



**LE PETIT MOUTON
DE MOUTON
ROTHSCHILD**

Deep and dense, Le Petit Mouton de Mouton Rothschild 2022 reveals remarkably intense aromas, as black cherry and blackcurrant mingle with a touch of vanilla reminiscent of confectionery. Beautifully harmonious, it evokes fleshy, juicy and attractively fresh fruit. A silky, creamy structure underlines the wine's richness and generosity, uplifted by smoky, graphite and chocolate notes. The luscious finish lingers long on liquorice stick notes.

VARIETAL MIX AND TECHNICAL INFORMATION

71%	Cabernet Sauvignon	Alcohol by volume	14.2%
19%	Merlot	pH	3.86
7%	Cabernet Franc	Total phenolic content	80
3%	Petit Verdot	% new barrels	60%



Château Mouton Rothschild.

Château Mouton Rothschild 2022 is as luminous as the year was. Intense from the outset, it reveals concentrated aromas of fresh, fully ripe black fruit, with blackcurrant and blackberry notes subtly underlined by touches of graphite and cocoa bean. A wine of infinite depth, it is full-bodied, generous and creamy smooth, supremely patrician and of great purity. Suggestions of cedarwood, spice and white pepper complement the array. Its complexity, its flavour and its tannins, with their delicate hint of liquorice, seem endless.

VARIETAL MIX AND TECHNICAL INFORMATION

92%	Cabernet Sauvignon	Alcohol by volume	14.0%
		pH	3.89
8%	Merlot	Total phenolic content	76
		% new barrels	100%



Aile d'Argent®

Aide d'Argent 2022 reveals citrus fruit aromas elevated by subtle touches of verbena and acacia honey. Generous and well-balanced, its ripe white fruit flavours combine harmoniously with an appealing minerality, offering a pleasant freshness. The impression of balance continues and persists on floral and slightly lemony notes.

VARIETAL MIX AND TECHNICAL INFORMATION

52%	Sauvignon Blanc	Alcohol by volume	13.7%
39%	Sémillon	pH	3.18
8%	Sauvignon Gris	Total acidity	3.8
1%	Muscadelle	% new barrels	45%
		% malolactic fermentation	0%



www.chateau-mouton-rothschild.com