

CHÂTEAU CLARKE
BARON EDMOND DE ROTHSCHILD
2016
LISTRAC-MÉDOC



Château Clarke takes its name from the Irish family who bought this large estate in 1771. After more than two centuries of winegrowing tradition and successive owners, the property was purchased by **Baron Edmond de Rothschild in 1973**. The vineyard was completely restructured, and massive investments were undertaken in order to renovate buildings and improve winemaking and storage facilities. Nowadays, the vineyard covers 55ha of limestone and clay rises, an ideal terroir to express **Merlot, the predominant grape variety (a rarity in the Médoc)**. With a passion for excellence and the best things in life, the Baron made Clarke a benchmark for the whole region.

THE VINEYARD AREA : 55 ha

BLEND : 70% Merlot and 30% Cabernet Sauvignon

ALCOHOL : 14 %

THE VINEYARD

SOIL TYPE : Limestone and clay

AVERAGE AGE OF THE VINES : 30 years

VINE DENSITY : 7 000 vines/ha

GRAPE VARIETIES : 70% Merlot, 30% Cabernet Sauvignon

PRUNING : Double Guyot

VINE MANAGEMENT : Natural grass cover

HARVEST : Hand-picking and sorting in the vineyard and again in the cellar prior to destemming (35 pickers)

HARVEST PERIOD : Merlot from 09/29 to 10/15, Cabernet Sauvignon from 10/13 to 10/18

THE WINE

WINEMAKING : Cold soaking and fermentation in oak and stainless steel vats. Automatic temperature control

AGEING : 100% in barrels (2/3 new and 1/3 second fill)

AGEING DURATION : 16 months

PRODUCTION : 200 000 bottles

TASTING COMMENTS



Château Clarke 2016 is a beautiful crimson colour with a deep purple rim.



The extremely complex nose presents subtly roasted notes with sappy cedar aromas mingled with notes of black currant and cherry.



On the palate, the bold, precise attack quickly unveils delicate, velvety tannins. The whole is dense and rich, enhanced by magnificent freshness through to the long, delightful and slightly sweet finish.



This wine has excellent ageing potential (about 15 years – the suggested drinking window is from 2020 to 2031).

FOOD AND WINE PAIRING

This wine is perfect with grilled meats, meat dishes with sauce and assorted cheeses.

The food & wine pairing of **JULIEN GATILLON**, two-starred chef of « **Le 1920** » in Megève : *Ribs, Saddle and Shoulder of Suckling Lamb – Fried, roasted and confit.*

RATING & COMMENTS

92 pts JAMES SUCKLING JAMESUCKLING.COM 04/02/2019

“Currant and cherry aromas are underlined with iron and rust. Medium-to full-bodied, firm and chewy yet polished and poised. Tension and style at the end. A blend of 70 per cent merlot and 30 per cent cabernet sauvignon. Better in 2022.

91 pts JANE ANSON DECANTER 03/04/2017

“This is a lovely classic left bank wine in its earliest stirrings, with bristling and bright chalky tannins. It’s promising, well crafted, with an austere finish. [...]”

16-17/20 GAULT & MILLAU 30/08/2017

