

CHÂTEAU CLARKE
BARON EDMOND DE ROTHSCHILD
2018
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 : From September 20th to October 9th.

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 : 145 000 bottles

TASTING COMMENTS



Château Clarke 2018 is a beautiful crimson colour with a deep purple rim.



Deep garnet, Clarke 2018 presents a nose of great complexity, both ripe and spicy, minty and finely toasted. When aired, notes of Morello cherries, thyme and vanilla complete this rich and intense palette.



On the palate, the attack is ample, smooth and very fresh. The fine notes of a perfectly melted woody note envelops a structure carried by ripe and serious tannins. The whole is long and tasty.



This wine has excellent ageing potential (about 15 years – the suggested drinking window is from 2021 to 2032).

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 : *Tender beef rossini-style cooked with chanterelle mushrooms.*

RATING

94 pts JANE ANSON DECANTER 04/30/2020

93 pts ROGER VOSS WINE ENTHUSIAST 05/01/2021

92 pts TOM HYLAND FORBES US 26/08/2021