

CHÂTEAU CLARKE
BARON EDMOND DE ROTHSCHILD

2014
LISTRAC-MÉDOC



GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19

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 10/07, Cabernet Sauvignon on October 8th and 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 : 240 000 bottles

TASTING COMMENTS



Château Clarke 2014 is a beautiful crimson colour with a deep purple rim.



Both intense and complex, the nose displays fresh fruit aromas (blackcurrant and black cherry) and elegant oraky nuances, as well as hints of menthol and liquorice with aeration.



The wine starts out round and straightforward on the palate. It goes on to show how serious it is thanks to a rich, concentrated, and velvety tannic texture along with beautiful acidity that provides balance and freshness.



This wine has a good ageing potential of about 15 years – the suggested drinking window is from 2018 to 2029.

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** » à Megève : *Ribs, Saddle and Shoulder of Suckling Lamb – Fried, roasted and confit.*

RATINGS & COMMENTS

91 pts JAMES SUCKLING JAMESUCKLING.COM 02/14/2017

"A juicy wine with chewy tannins that are polished and savory. Good fruit and tension. Plums and currants." James Suckling

16,5/20 JANCIS ROBINSON Jancisrobinson.com 01/05/2015

15,5/20 ROGER VOSS WINE ENTHUSIAST 01/03/2015

