

CHÂTEAU CLARKE  
BARON EDMOND DE ROTHSCHILD  
2015  
LISTRAC-MEDOC



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 : 13,5 %

#### 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 09/21 to 10/05, Cabernet Sauvignon on October 6<sup>th</sup> and 7<sup>th</sup>

#### 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 : 210 000 bottles

#### TASTING COMMENTS



Château Clarke 2015 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 oaky 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 excellent ageing potential (about 15 years – the suggested drinking window is from 2019 to 2030).

#### 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.

#### RATINGS & COMMENTS

**90-92 pts NEAL MARTIN The Wine Advocate** 04/28/2016

« The 2015 Clarke has an attractive blackberry and briary scented nose with just a hint of dark chocolate emanating from the new oak. The palate is medium-bodied with fine grain tannin, the acidity nicely judged with fine tension on the cedar and tobacco-tinged finish. I appreciate the freshness and refinement demonstrated by this Château Clarke, a classic Listerac that should give 10-12 years of pleasure. » Neal Martin

**17/20 BETTANE & DESSEAUME** 28/08/2018

**16,5/20 JANCIS ROBINSON Jancisrobinson.com** 05/01/2016

**15,5/20 GAULT & MILLAU** 05/01/2016

