



CHATEAU CLERC MILON

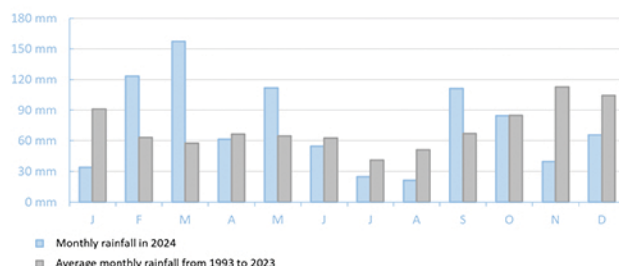
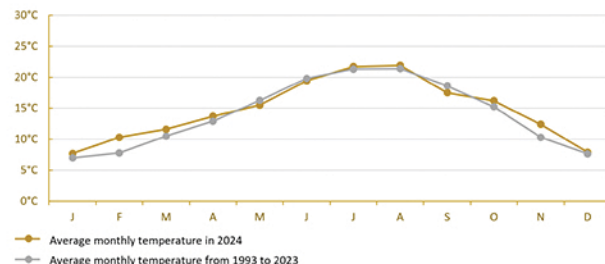
VINTAGE 2024

CLIMATIC CONDITIONS

A mild and very wet winter caused early budbreak at end-March, about a week before the thirty-year average. Though April was mostly dry, heavy rain combined with cool temperatures and moderate sunshine in May encouraged the spread of downy mildew and slowed the vine growth cycle. These challenging conditions during flowering and berry set led in some cases to poor fruit set and shatter, especially in Merlot and early Cabernet plots.

Summer brought much better weather and a water deficit on gravel soils which was highly beneficial for the vines and lasted until harvest. Hot days without excessively high temperatures alternated with cool nights, providing favourable conditions for the grapes to reach a good level of phenolic maturity. Picking started on 24 September and continued uninterrupted in changeable weather, ending in sunshine in early October.

2024 was a challenging vintage at the beginning and at the end of the growing season, though fortunately the weather turned fair at critical times for quality. The hot, dry and sunny summer caused a water shortage that favoured mature tannins and encouraged the synthesis of anthocyanins. From tilling in spring to harvest, committed people and highly effective technical resources kept us on the front foot and meant that we were never left having to react after the event. That fine-tuned vineyard management helped us to make fresh, highly aromatic, refined and elegant wines that perfectly illustrate the Atlantic expression of the terroirs they come from.



TASTING NOTES

A deep and intense red, the wine has a precise and subtle nose that reveals a complex array of aromas in which notes of bilberry and raspberry are enhanced by touches of mild spice, cedarwood, mocha and chocolate. Beautifully balanced, the texture is both smooth and refined, while the radiant palate offers an elegant structure with highly refined tannins of outstanding purity that bring a lustrous harmony to the whole.

VINEYARD

Surface in production 41 ha (101 acres)
Average age 47 years
Types of soil Gravel and clay-limestone

MATURING

New barrels 55%
Duration 18 months

VEGETATION CYCLE

BUDBREAK

27 March

FLOWERING

3 to 9 June

VERAISON

14 to 22 August

HARVEST

24 September to 6 October

VARIETAL MIX

Cabernet Sauvignon 66%
Merlot 24%
Cabernet Franc 8%
Carmenère 1%
Petit Verdot 1%

TECHNICAL INFORMATION

Alcohol by volume 13.0%
pH 3.72

