



Product Information

Area : Bordeaux

Wine style : White

Varietal : Sauvignon Blanc, Sauvignon Gris, Semillon, Muscadelle

Style : Dry

Alc (%) : 12.5

Description

Château Clarke is one of the rare Médoc estates to produce a white wine. Le Merle Blanc is part of the Château's heritage, because it has existed since the 19th century (1890).

Much-appreciated and widely-known, this white wine once accounted for up to a quarter of the Château's entire production. Baron Edmond de Rothschild felt it was important to revive this tradition. Today, Le Merle Blanc fits in beautifully with the spirit of Château Clarke.

TASTING NOTES

Its pale yellow colour is clear and bright.

This wine offers a fine and subtle bouquet of white peach, exotic fruit mixed with fine notes of acacia and linden flowers.

On the palate the attack is delicate, precise and reveals a full-bodied wine, perfectly balanced by a natural vivacity that brings length as well as a tangy touch that carries far the finish.

Quite short cellaring potential, to be enjoyed without delay, while it is still young and fresh.

FOOD & WINE

Ideal to accompany fish, seafood, salad and white meat

Terroir/Vinification

VINEYARD AREA: 3 ha white BLEND: 70% Sauvignon Blanc, 10% Sauvignon Cris, 10% Muscadelle, 10% Sémillon ALCOHOL CONTENT : 12,5 % VINEYARD SOIL TYPE : Clay and limestone AVERAGE VINEYARD AGE : 30 years PLANTATION DENSITY : 6 600 vines/ha VINEYARD PRUNING : Double Guyot SOIL MANAGEMENT : Natural grass cover HARVEST : Hand-picking DATE OF HARVEST : from 19/09/2017 to 04/10/2017 WINEMAKING: direct pressing, cold settling, fermentation and maturing on the lees. Treatment by gravity, in small batches. Winemaking process adapted to each batch. Automatic thermoregulation AGEING: 20% in new barrels, the rest in stainless steel tanks DURATION: 6 months PRODUCTION: 10 000 bottles

Accolades

JAMES SUCKLING 89 - 90 Points!