

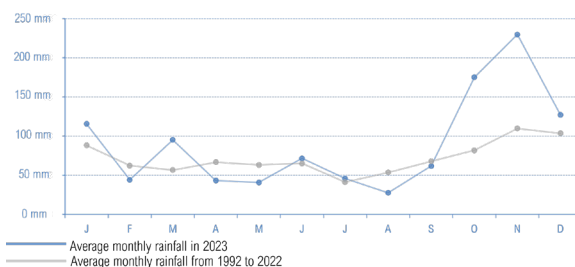
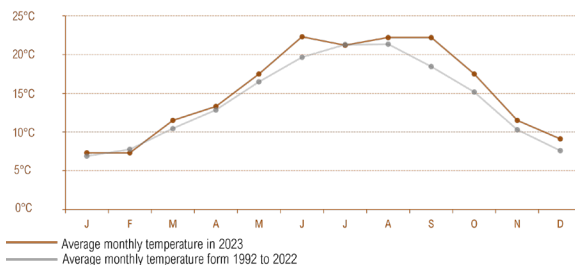
# Pastourelle de CLERC MILON



## 2023 VINTAGE

### VINTAGE REPORT

After a lack of rainfall in 2022, a mild and wet winter replenished water reserves in the soil. The vine growth cycle started in good conditions in early April despite a cold snap that caused no damage. Mild weather and close-to-normal rainfall throughout spring stimulated vine growth, and in these favourable conditions flowering took place perfectly in late May, five days earlier than the average. The season concluded with a new record in June, the hottest since we started keeping track of temperatures in 1962, confirming the overall trend for 2023. The vine cycle continued at a regular pace, several days ahead of the average. While successive heatwaves hit France in the height of summer, the Atlantic seaboard and the Bordeaux vineyard experienced only two very hot spells, in late August and early September, the latter marking the start of the harvest. Unstable weather set in during picking as hot and sunny days alternated with stormy spells. The grapes continued to ripen with every favourable moment, while the rainfall both refined the skins and slowed the accumulation of sugar. The 2023 harvest ended in the last week of September in ideal weather and warm sunshine.



### VINEYARD

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

### MATURING

New barrels	0%
Duration	18 months

### VEGETATION CYCLE

**BUDBREAK**  
29 March to 3 April

**FLOWERING**  
29 to 30 May

**VERAISON**  
24 to 29 July

### HARVEST

7 to 29 September

### VARIETAL MIX

Merlot	63%
Cabernet Sauvignon	29%
Cabernet Franc	5%
Carmenère	2%
Petit Verdot	1%

### TECHNICAL INFORMATION

Alcohol by volume	14.2%
pH	3.70

### TASTING NOTES

A glittering, deep garnet red, the wine opens on aromas of red fruit such as raspberry and redcurrant sustained by delicate floral notes of violet. Full-bodied and substantial on the attack, it reveals a creamy, harmonious structure together with remarkable balance and depth, rounded off by fresh, minty flavours and touches of dark chocolate.