



CHATEAU CLERC MILON

VINTAGE 2022

CLIMATIC CONDITIONS

Mild and dry weather set in from the very start of 2022. Abundant sunshine prevailed throughout the vine growth cycle, accompanied by several heatwaves.

There was little precipitation from spring until the end of harvest, though April showers and a spell of heavy rain in June regenerated water reserves in the soil. The vines were able to take advantage of their deep roots to regulate their water supply and showed a great capacity to adapt to the exceptional weather patterns of the vintage.

In these hot and dry conditions, flowering took place 10 days earlier than the average: though rapid, it was perfectly even. The advance on the growth cycle continued until harvest as the grapes ripened steadily in ideal conditions. Picking started at the beginning of September and continued until the end of the month, with a crop in perfect health.

Although the hot weather meant that the grapes were rather small, they offered a degree of concentration and balance rarely encountered. That quality was confirmed on tasting as the wines revealed incredible richness without losing any of their supreme elegance or the intense expression of their native terroir.

HARVEST

9 to 26 September 2022

VARIETAL MIX

59% Cabernet Sauvignon

32% Merlot

8% Cabernet Franc

1% Carmenère

TASTING NOTES

Château Clerc Milon 2022 embodies the intensity and concentration of the vintage. Bilberry and other wild berry notes accompanied by spice, pepper and a touch of violet combine in a rich and complex array. The freshness of liquorice and mineral notes is in perfect balance with the controlled power provided by silky, well-integrated tannins, revealing all the elegance and precision of this very fine wine. Black fruit flavours coupled with notes of cocoa powder linger long on the finish.

