

Baron Edmond de Rothschild

## LE MERLE BLANC DE CHÂTEAU CLARKE

Château Clarke is one of the rare estates to produce a white wine. Le Merle Blanc is part of the Château's heritage because it has existed since the 19<sup>th</sup> 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.



**Winemaker :** Fabrice Darmaillacq

**Appellation :** Bordeaux

**Vineyard area :** 3 ha (7.41 acres) of white

**Blend :** 70% Sauvignon Blanc; 10% Sauvignon Gris;  
10% Muscadelle; 10% Sémillon

**Soil type :** Clay and limestone

**Vineyard age :** 30 years

**Plantation density :** 6600 vines/ha (2672 vines/acre)

**Vineyard pruning :** Double Guyot

**Soil management :** Natural grass cover

**Harvest :** Handpicked from September 12-19, 2016. The particularly favorable climate conditions allowed to spread the harvest over 7 days to reach a perfect ripeness on each plot. The grapes collected displayed perfect health and a wonderful aromatic intensity.

**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.

**Aging :** 20% in new barrels and the rest in stainless steel tanks  
Duration : 6 months

**Technicals :** Alcohol 14%

### TASTING NOTES :

**Color:** Pale yellow with green tints

**Nose:** The first nose is fresh with minty notes of citrus fruits. After swirling the glass, the very complex bouquet is evolving on exotic fruits aromas and white peach, floral and mineral notes.

**Palate:** The attack on the palate is rich and full with beautiful acidity which gives the wine a nice freshness and a delicate and mineral finish.

### FOOD PAIRING :

Ideal to accompany fish, seafood, salad and white meat.

Imported and distributed by

COGNAC  
one