

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 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.



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.

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