



GRAPE-TO-GLASS

wines worth sharing

Château Clarke 2018

Grape Varietals: 70% Merlot & 30% Cabernet Sauvignon
Growing Region: Listrac-Médoc, Bordeaux - France
Chief Winemaker: Fabrice Darmaillacq



Château Clarke takes its name from an Irish family who bought this estate back in 1771. After more than two centuries of wine-growing tradition and several owners, the property was purchased by Baron Edmond de Rothschild in 1973. The vineyard was completely restructured and a large investment plan implemented to completely renovate the estate and improve the winemaking and storage facilities. Today the vineyards cover some 55ha, with vines growing in a specific mix of limestone and clay, which is ideal terroir to express the essence of the Merlot varietal, which is the predominant grape in this blend, and somewhat of a rare occurrence in the Médoc. With a passion for excellence and the best things in life, Baron Edmond de Rothschild has a vision to make Château Clarke a respected style for this area in Bordeaux.

The carefully selected fruit for this wine was all hand-picked and sorted in the cellar prior to destemming and then a period of cold soaking before the start of fermentation. Diligent vinification took place in a combination of oak vats and stainless-steel tanks, with the malolactic fermentation taking place in French oak barrels. The wine was then aged in a mix of aged barrels with up to 80% being new oak. The wine was rested and developed in French oak barrels for around 16 to 18 months before tasting and bottling.

On the nose you have inviting aromas of ripe mixed wild berries, mild cacao, and adroit smoke-dried forest herbs. These ripe berry fruits generously flow across the palate, infused with those cacao, cigar embers and deft oak all wrapped with supported fine grained tannins. Resulting in a rounded texture and a soft-edge structure that showcases the wines refined style, grace and smooth lingering dry finish.

Treat yourself - this wine is definitely worth sharing.

This 2018 Château Clarke Merlot / Cabernet Sauvignon has 14% Alc./vol. Classic dry style. Mild decanting for 30-40 minutes and serve in a generously shaped red wine glass at 17°- 18°C.

Cellaring Potential: *(Review 8/06/2023)

With mild decanting, drinking well this season; and should age nicely for another 5 - 6 years.

Food Pairing Suggestions:

Perfect wine pairing with bbq'd or smoked pork or lamb cutlets, mild game cuisine with a herb-wine-jus, earthy vegetarian dishes, and aged hard cheeses - *enjoy.*



A diligently crafted Listrac-Médoc Merlot / Cabernet Sauvignon with a defined style and grace.