

CHATEAU CLARKE

LISTRAC-MÉDOC

Château Clarke takes its name from the Irish family who bought this large estate in 1771. After more than two centuries of winegrowing tradition and successive owners, the property was purchased by Baron Edmond de Rothschild in 1973. The vineyard was completely restructured, and massive investments were undertaken in order to renovate buildings and improve winemaking and storage facilities. Nowadays, the vineyard covers 55 ha of limestone and clay rises, an ideal terroir to express Merlot, the predominant grape variety (a rarity in the Médoc). With a passion for excellence and the best things in life, the Baron made Clarke a benchmark for the whole region.



Appellation: Lustrac-Médoc.

Vineyard area: 55 ha (36 hectares for Château Clarke).

Grape varieties: 70 % Merlot, 30 % Cabernet Sauvignon.

Soil type: Limestone and clay.

Vine density: 7,000 vines/ha.

Average age of the vines: 30 years.

Soil management: Natural grass cover.

Pruning: Double guyot.

Harvest: Hand-picking and sorting in the vineyard and again in the cellar prior to destemming (35 pickers).

Winemaking: The grapes are put into vat via gravity flow followed by cold soaking and fermentation in both oak and stainless steel vats. Moderate extraction adapted to each vat by pumping over and "délestage" (rack and return). The best press wines have been added, in barrel, since the 2015 vintage.

Ageing: 100% in barrels (2/3 new and 1/3 second fill) for 16 months.

Blend: 70 % Merlot, 30 % Cabernet Sauvignon.

Food and wine: Perfect with grilled meats, meat dishes with sauce and assorted cheese.

Food and wine pairing by Chef Julien Gatillon (2-Michelin stars): Ribs, saddle and shoulder of suckling lamb - Fried, roasted and confit.