



CHATEAU CLERC MILON

Grand Cru Classé, AOC Pauillac

THE 2005 VINTAGE

Climatic conditions

Weather conditions for the 2005 vintage were unusual, since the year was 0.3° C colder than the average for the last forty years, mainly due to cooler than normal nights.

The period from April to September was particularly dry, with only 313 mm of rainfall being recorded between the start of the year and the harvest, compared with an average of 602 mm. However, these exceptional conditions did not affect the usual pace of the vegetation cycle. Flowering occurred for all three varieties around 5 June and veraison took place a few days earlier than the average, between 1 and 8 August.

The grapes were harvested between 21 September and 6 October in conditions that may be described as ideal. Although the atypically dry weather meant that yields were relatively low, the wines show rich, powerful and stylish tannins. Overall, the profile of the 2005 vintage is rather reminiscent of 1976, 1982 and 1995.

Harvest

21 September to 6 October

Varietal mix

Cabernet Sauvignon	48 %
Merlot	40 %
Cabernet Franc	10 %
Petit Verdot	1 %
Carménère	1 %

Tasting notes

Intensely coloured, the wine still looks very young. The intense and open nose displays ripe fruit, liquorice, spice and roasted coffee aromas.

The structure, well-contained, round and powerful, builds gradually from a clean attack. The tannins, though young, are already well-integrated and very stylish. The vinous and full-flavoured palate is sustained by super-ripe fruit and a touch of pepper, leading into a long and well-structured finish on notes of bitter chocolate.

A fine vintage which still needs a few years to reach its full expression.