

CHÂTEAU CLARKE LE MERLE BLANC 2023

Listrac-Médoc, Bordeaux

*Château
Clarke*



TASTING NOTES: This wine offers intense aromas of exotic fruits and juicy white pear. Upon aeration, its complexity deepens with hints of flint and white flowers. On the palate, it reveals itself as ample and flavorful, carried by a beautiful acidic framework that ensures balance and freshness through the finish. The experience culminates in subtle woody notes, adding richness and elegance.

VITICULTURE: The grapes for this wine come from the 135-acre Château Clarke estate in Listrac-Médoc. The 30-year-old vines are pruned using a double Guyot training system and managed with natural grass cover to promote biodiversity and soil health.

VINIFICATION: The grapes are pressed, cold settled, fermented and matured on the lees. 25% of the blend is aged in new barrels, 25% in second fill and the remainder in stainless steel for 6 months.

INTERESTING FACT: Château Clarke is one of the rare estates in the Médoc to produce a white wine. Le Merle Blanc is part of the Château's heritage, dating back to 1890. Much-appreciated and widely-known, this white wine one accounted for a quarter of the Château's production. Baron Edmond de Rothschild felt it was important to revive the tradition.

STORY: Château Clarke takes its name from the Irish family who bought this estate in 1771. After more than two centuries of wine growing 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 to renovate buildings and improve wine making and storage facilities. With a passion for excellence and the best things in life, the Baron made Clarke a benchmark for the whole region.

The estate is Certified HVE Level 3 and ISO 14 001. With 135 acres planted on the serene Château grounds – vines, art, and gardens come together in harmony.

PRODUCER: Château Clarke

ALCOHOL: 13%

REGION: Listrac-Médoc, Bordeaux

TOTAL ACIDITY: 4.2 G/L

GRAPE(S): 70% Sauvignon Blanc, 10% Sauvignon Gris, 10% Muscadelle, 10% Sémillon

RESIDUAL SUGAR: 1.5 G/L

SKU: CCMB237

pH: 3.32