



A WORLD **APART**

VOLUME N°1

CHÂTEAU CLARKE

N 45° 3' 56.979''

O 0° 46' 29.403''

AN EPICUREAN INVITATION

THE ART
OF CULTIVATING
SINGULARITY THROUGH
EXCELLENCE...



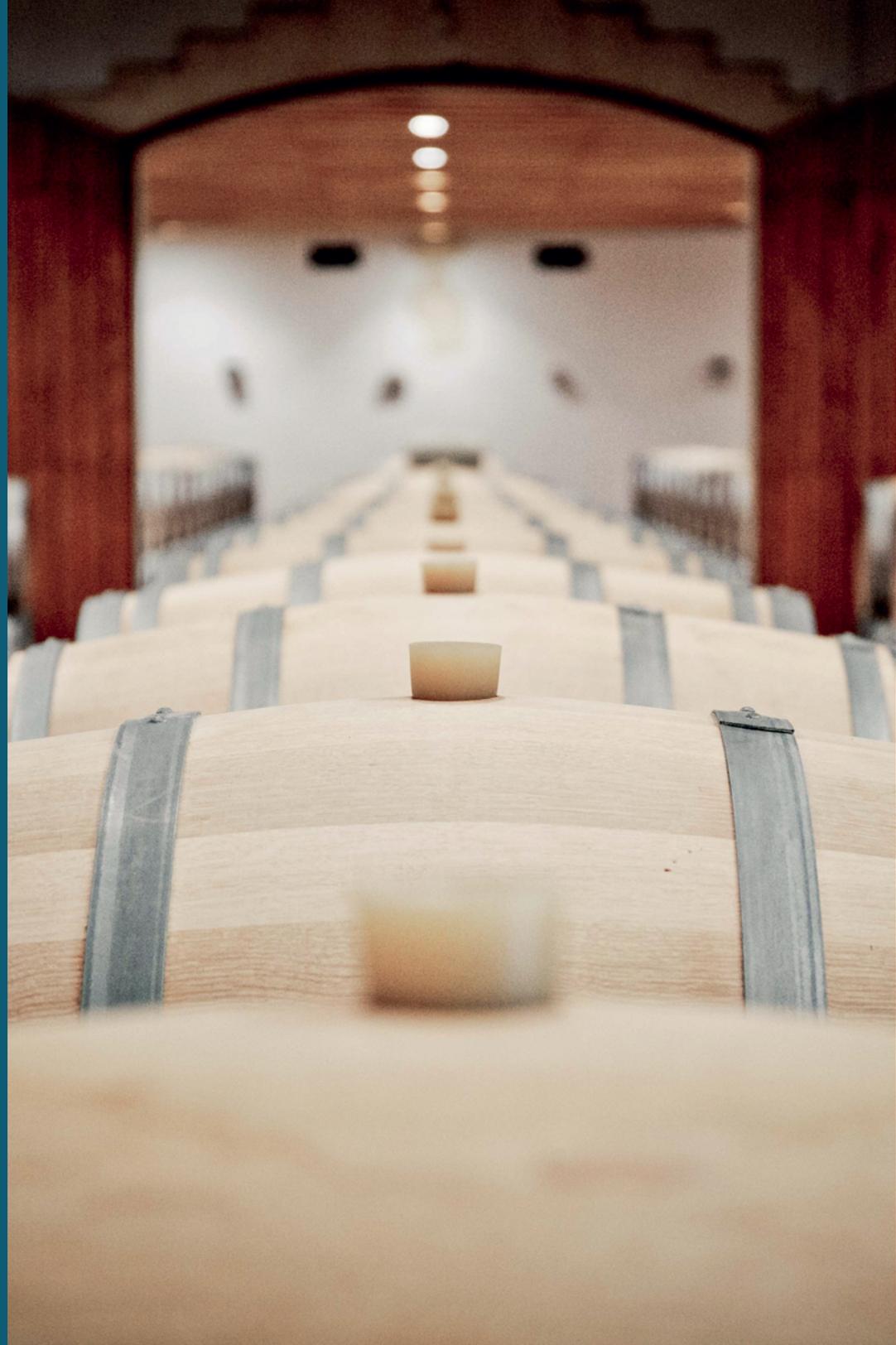
EXPERIENCE N°1
ENRICHING
THE SOUL





DESTINATION

FRANCE
MÉDOC
LISTRAC-MÉDOC
CHÂTEAU CLARKE
N 45° 3' 56.979''
O 0° 46' 29.403''



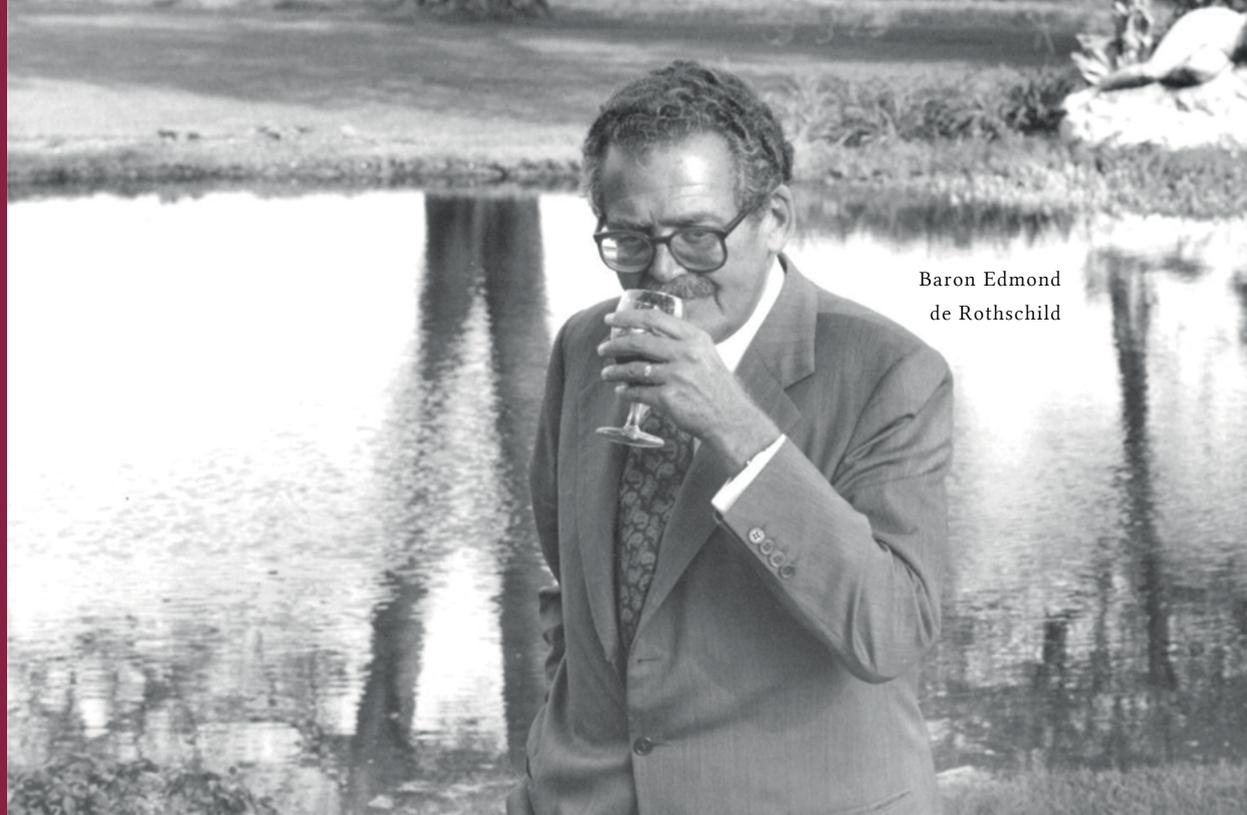
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Baron Edmond
de Rothschild

FROM EDMOND DE ROTHSCHILD...

"CLARKE IS A CHALLENGE. MY
PHILOSOPHY ON LIFE AND NATURE
PRESENTED TO HUMANKIND."

A visionary, builder and wine enthusiast in the manner of his illustrious family, Baron Edmond, co-owner of Château Lafite-Rothschild, harboured a secret dream: to one day own an intimate and discreet, still unknown vineyard, from which he would create his own masterpiece.

Château Clarke, Cru Bourgeois Supérieur, an 18th century property belonging to an Irish family to which it owes its name, stood derelict when, in 1973, Edmond de Rothschild sensed the treasure that lay within it. As part of a monumental project, he restored the fields, built new facilities, redesigned and replanted the entire vineyard. And thus, Château Clarke became the first jewel in the crown of Compagnie Vinicole Baron Edmond de Rothschild.

45 years later, the 150 hectare estate constitutes one of the largest vineyards in the Médoc and is a hallmark of the Listrac-Médoc appellation.





...TO BENJAMIN AND ARIANE DE ROTHSCHILD

"BOLDNESS, THE COURAGE TO TAKE
ON AND REINVENT WHAT WENT
BEFORE."

Benjamin and Ariane de Rothschild have stood at the helm of the Compagnie Vinicole since 1997.

"We are proud of what we have inherited and live it every single day in a bid to elevate it to its highest height. Our boldness stems from our responsibility to make «l'art de vivre», the art of living, an integral part of the land, an integral part of its economic, cultural and artistic life. And to construct a vault of cherished know-how to be protected and passed on to the next generations".

The visionary legacy of a dynasty for all epicureans; that is the spirit of Edmond de Rothschild Heritage which unites all of the group's art de vivre activities.

Château Clarke is a prime recipient of this creative drive and now shines even brighter because of it.

« Wine-making is an act rooted in aesthetics... There is an undeniable extra beauty and elegance within it that is essential to me... Wine is about pleasure and sharing. Wine is very relevant to the « art de vivre. »

ARIANE DE ROTHSCHILD
Chairwoman of the Executive Committee
of Edmond de Rothschild Group



A SYMPHONY FOR THE SENSES

Here, in this unique, so serene atmosphere of Château Clarke, vines, wines and gardens come together in harmony. They are part of the same love of life, the same epicurean, aesthetic experience.

Château Clarke invites you to discover subtle, aromatic variations through its wines. Its gardens, full of rare species from home and abroad, invite contemplation.

Works of art bask amidst the open air.

In each of its incarnations, Château Clarke stands out for its atypicalities...without renouncing the classics either.







THE ART OF THE VINE

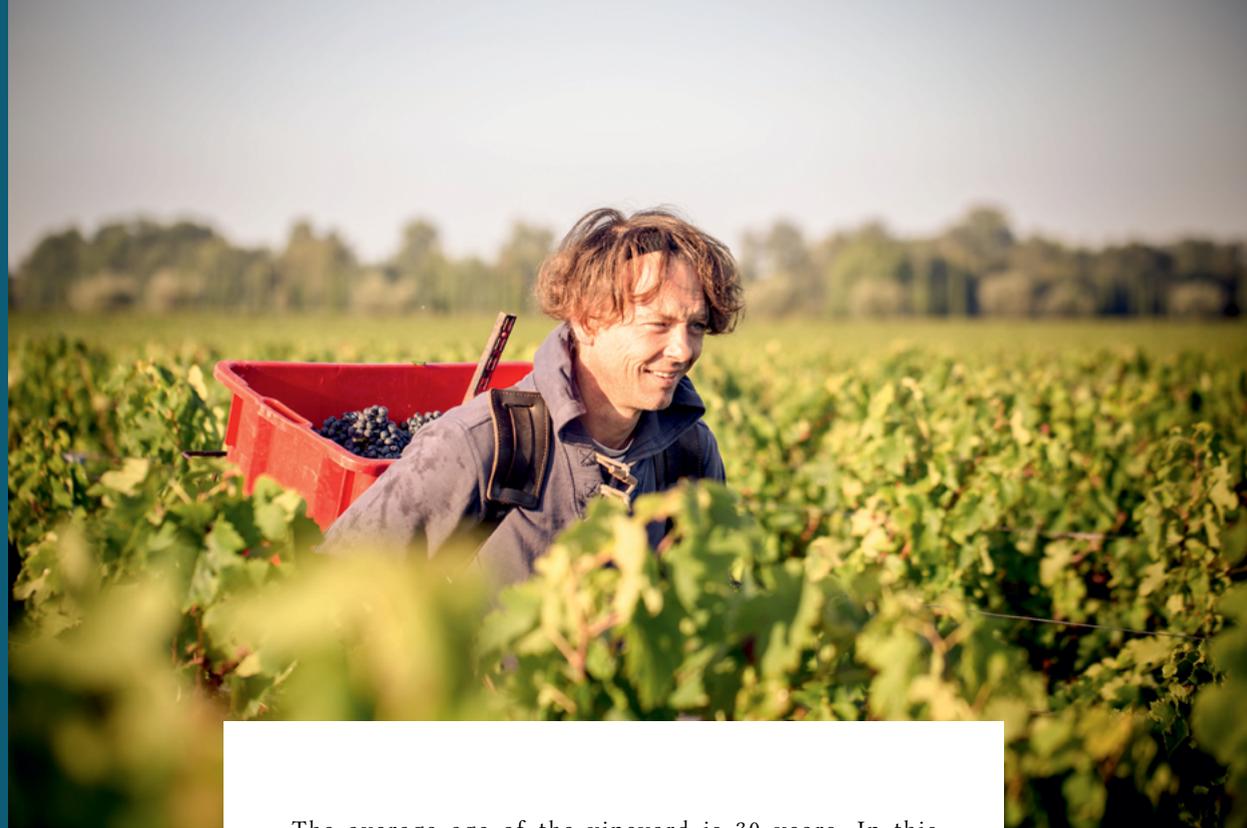
The morning mist cloaks the orderly rows of vines, curling around the tips of the cypress trees and creeping up to the crowns of the parasol pines. The light breeze will soon lift the veil and the sun will cast its shafts of light on the berries...

In the heart of the Médoc peninsula, the 150 hectare property enjoys an intimate, secluded spot, nestled between forests, vineyards and gardens. Château Clarke owes its uniqueness to its complex terroir: 55 hectares of contiguous land, mainly situated on clay-limestone hilltops where merlots flourish and gravel-sandy soils that promote cabernets sauvignons.



Between 1974 and 1978, the entire plot was torn up, redesigned, reprofiled, drained and replanted. It has continued to evolve until this day, with meticulous attention paid to the types of its soils and subsoils, ensuring only the most suitable plant matter is encouraged.

The vine population over the 55 hectares - 75% merlot and 25% cabernet sauvignon planted to a density of 7000 plants - upholds the demanding nature of this terroir. The clay-limestone soils are remarkably resistant to drought and give a fresh stamp to the merlots, whilst the gravel-sandy soils imbue the cabernets with their power.



The average age of the vineyard is 30 years. In this quest for excellence, three to four hectares are renewed each year. Three hectares are reserved for sauvignon blanc, sauvignon gris, muscadelle and sémillon which compose the rare and extremely aromatic blend Le Merle Blanc de Château Clarke, a pioneering white wine of the appellation since 1890 and whose modest production attracts the lusty covetousness of connoisseurs.

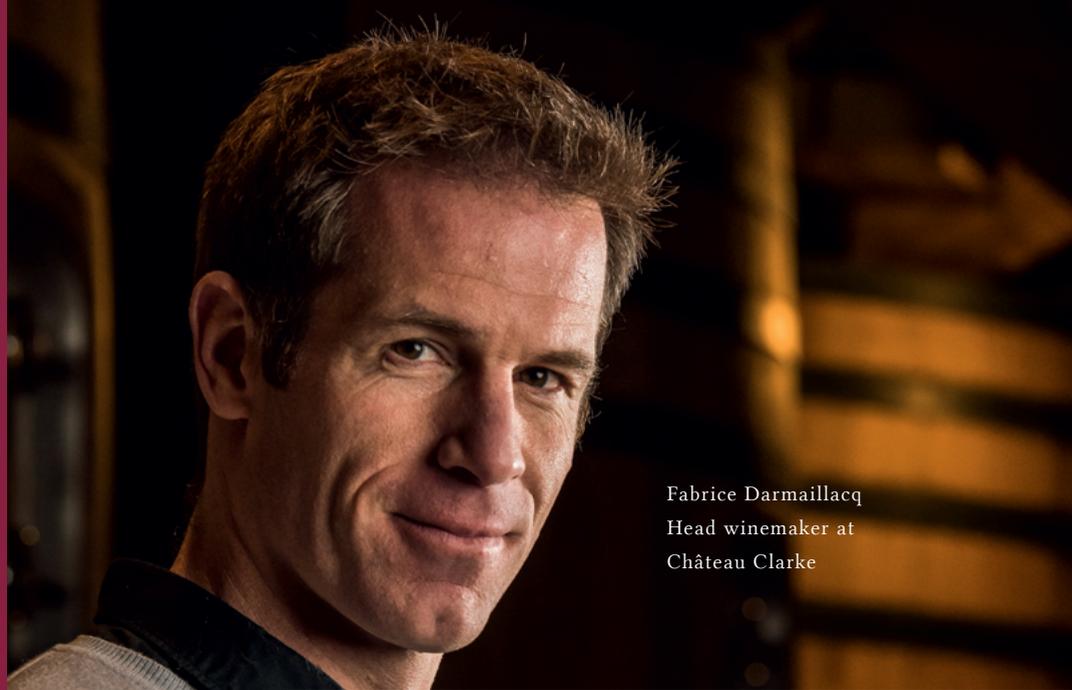
Château Clarke preserves its ecosystem, implementing sustainable farming practices that are gentle and respectful of the environment. Cover planting every other row on a plot, naturally and by sowing, helps to control vine growth. Underneath the rows, the vines are weeded mechanically, without the use of herbicides. Inter-row grasses and grains, which are crushed and then spread or buried, is the only green manure used.

Each parcel is worked according to its soil, grape variety, age, etc. Each plant is pruned in the traditional Médoc double Guyot fashion, based on its potential. The vine is hungry for air and sunshine, so selective leaf thinning allows air to reach the vine stock and encourages the sun's rays to penetrate to the core of the berries. Prophylactic methods take precedence: copper and sulphur are used at the beginning and at the end of the season, the use of synthetic inputs is limited. Three weather stations constantly monitor the condition of the vineyard.

Each plot is manually harvested, once the berries have reached optimum maturity, which are then delicately placed into crates and whisked immediately to the vatting room.







Fabrice Darmaillacq
Head winemaker at
Château Clarke

THE ART OF WINE

Fabrice Darmaillacq, who abandoned a degree in medicine to pursue his passion at the University of Bordeaux, became technical director of the estate in August 2016. He previously worked in the same role at L'Ostal Cazes (a Languedoc domaine owned by Jean-Michel Cazes), where he led its development for 13 years.

“Château Clarke is considered the crown jewel of Lustrac-Médoc. It was Baron Edmond’s dearest wish to do justice to this appellation and terroir by producing the best wine that had ever been produced there.



Château Clarke is a wine that is silky, elegant, fine, dense, fresh, with extremely precise tannins, the guarantor of the terroir’s typicality. Its qualities emanate even in its youth, and are only accentuated over the years, says Fabrice Darmaillacq. Our ultimate aim is to enhance all of our potential, in the vineyard and wine cellar alike, and to raise Château Clarke to the level of one of the best Grand Cru in the Médoc.”

When the harvest comes in, only the most perfect berries are selected through a dual process of mechanical and manual sorting, before and after destemming. Gravity then does the work to guide them down into the wooden and stainless steel vats. Fermentation by co-inoculation makes it possible to optimise the aromatic profile of the wines. Gentle extraction techniques are the preferred method. In the wine cellars, the wines are aged for 16 months, 2/3 in

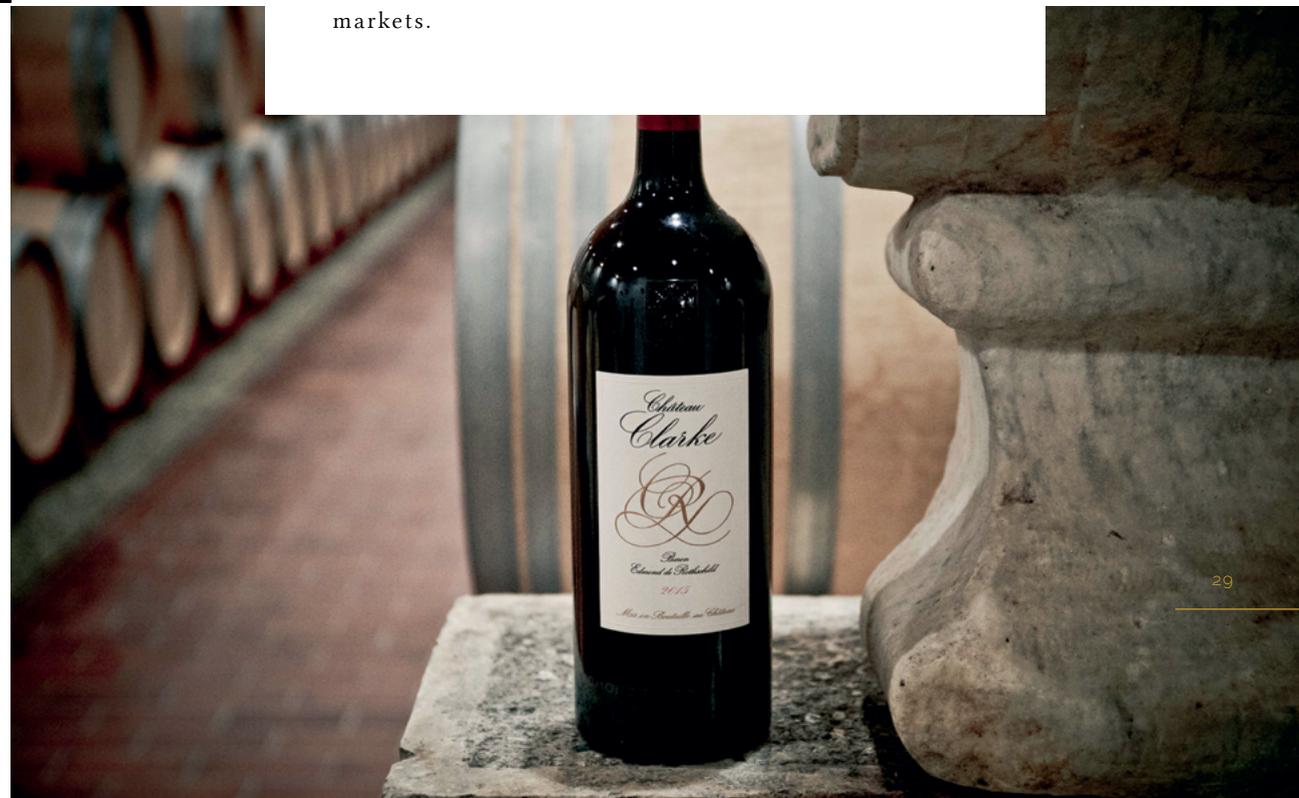


new barrels and 1/3 in barrels that have only been used once before, under perfect temperature, ventilation and humidity conditions. Château Clarke only produces Grand Vin wines. Taking over from Michel Rolland, Eric Boissenot, consultant to Grands Crus Classé wines and the most renowned Médoc properties, a leading specialist of this terroir, has been advising the estate since 2016. The press wines, barrel-aged separately, make up 10-12% of the grand vin blend, giving it even more complexity, length and cellarability.

Château Clarke is one of those rare properties that chooses to present their wines at just the right time: “for our consumers’ pleasure, we only bring those vintages to market that are ready to be tasted”, explains Fabrice Darmaillacq. Even the marketing of the wines is perfectly mastered and controlled. Yet another unique feature of the Rothschild family, who takes full responsibility for the distribution of their wines. A surprising exception in Bordeaux, where the Place de Bordeaux system is the general focus for wine

trading in the region. The estate produces an average of 230,000 bottles of Château Clarke and 15,000 bottles of Merle Blanc de Château Clarke. This rare, extremely aromatic wine, is intrinsically linked to the heritage of the château. Created at the end of the 19th century, highly prized, it made up one quarter of all production. Baron Edmond de Rothschild had already brought it back into fashion long before the penchant for Lustrac-Médoc white wines was reborn.

Since the 2015 vintage, Château Clarke and Le Merle blanc de Château Clarke have donned some elegant finery: new personalised caps, sleek labels and 3D silkscreen print Edmond de Rothschild Heritage bottles. And so, the wines of Château Clarke become fully paid-up members of the Edmond de Rothschild Art de Vivre venture, enjoying the recognition and prestige of sharing such a name. 90% of Château Clarke is exported to 80 countries, with the United States, Canada and Switzerland being the three largest markets.







A GARDENER'S ART

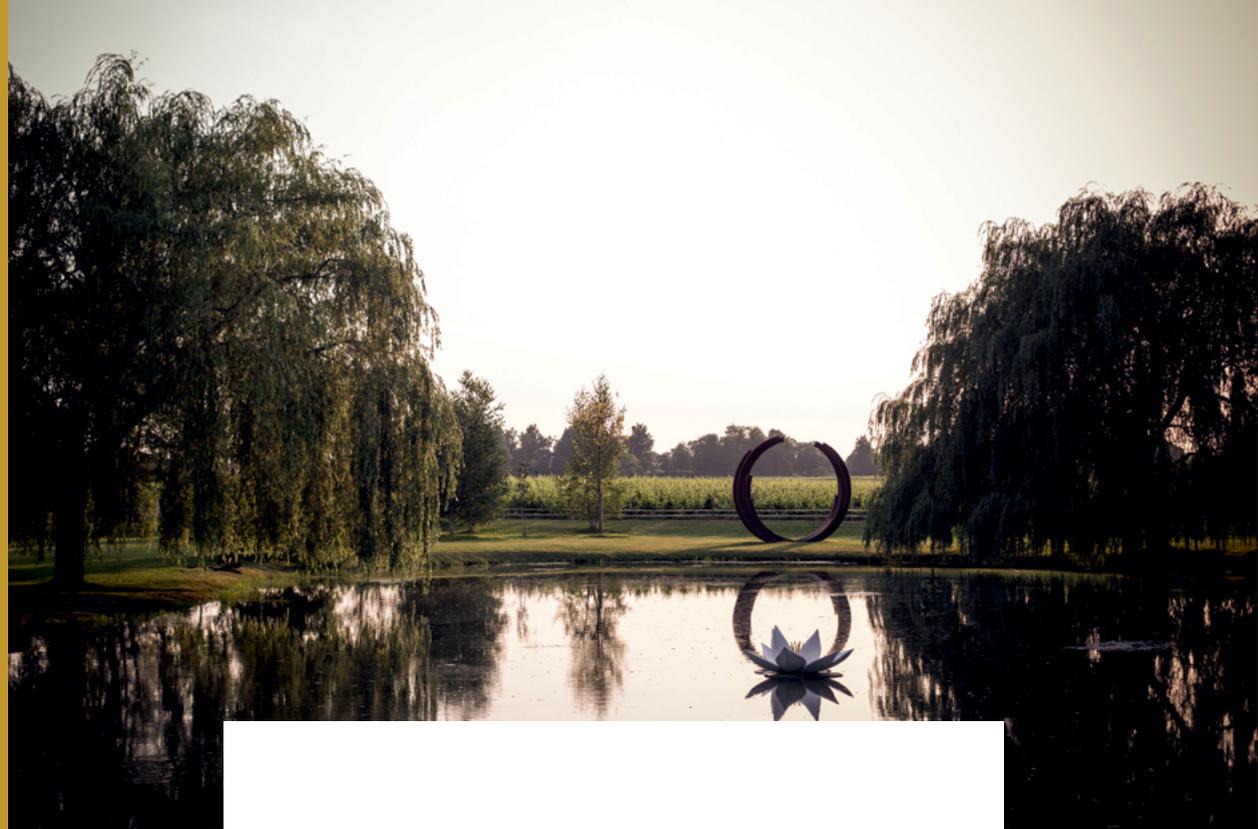
Over the cattle grid, a long driveway lined with cypresses, olive trees and lavender leads to Château Clarke, its wine cellars and its buildings with their unique shutters in such a particular shade of blue-green. The château was all but destroyed before it was purchased by Edmond de Rothschild. But that was then. There are two magnificent private gardens here. Full of horticultural art, the other Rothschild passion.

The gardens of châteaux Clarke and Peyre-lebade flourish over six splendidly coloured and superbly fragrant hectares. The first was the wish of Edmond



and Nadine de Rothschild; the second was created on the request of Ariane de Rothschild. Firstly, Clarke. Intimacy, serenity: it is here that Edmond de Rothschild chose to rest for all eternity, next to his cherished vines. A succession of French-style flower beds, framed by magnificent pyramid magnolia and fuchsia crepe-myrtles, leads to the lake.

Further on, among the sage, there are daylilies and asters, masses of fragrant ginger with tall white, yellow or pink flowering stems. A rare species: Laurent Paillard, head gardener, works tirelessly to acclimatise such foreign rarities to the delight of Baronness Ariane. There is a lake surrounded by Louisiana bald cypress trees and a forest of tree ferns, higher up there are



ginkgo biloba, American sweetgums and Virginia tulips competing to steal the show... There is no path, here you walk barefoot, in the morning dew, to better smell the earth, down to the rose garden and its nine hundred subjects, caressing the bark of yews and ash that stand shoulder to shoulder. On the way to the second garden, created in 2001, you stop before an unexpected sight: a herd of graceful deer on the close-cropped moor, at the edge of the woods.

At Peyre-Lebade, guests are welcomed for cocktails on red Indian sandstone paving that has nothing "Médocain" about it, no more so than the Mediterranean, exotic and southern species that grow there. A nod to Odilon Redon perhaps, the famous painter whose childhood home was here in the 19th century?

Other artists adorn Peyre-Lebade with their works: Pablo Reinoso, Bernar Venet, César, Arman, Henk Schoen, Pasqua...awaiting discovery as you stroll.

On a very open path there are South African protea, New Zealand podocarpus, Australian wollemi pines, skirted palms, Chinese palm, erythrina, bamboo, camphor trees with fragrant leaves, paper mulberry from China... At the vanishing point, is a large lake bordered by maples and American sweetgum.

Most of the subjects are ordered from Pépinières de l'Ambre, a nursery dedicated to perpetuating rare species and areas of exception. Another star in the galaxy of Edmond de Rothschild Heritage.





APPENDIX

FABRICE DARMAILLACQ

HEAD WINEMAKER
AT CHÂTEAU CLARKE

Fabrice Darmaillacq first started studying medicine but it was a number of minor roles in wine cellars that led him to discover his true passion was oenology.

He then graduated with a degree in oenology from Bordeaux University and first started his career in Pauillac before heading for the Languedoc, as technical director for Ostal Cazes (Domaines Jean-Michel Cazes) where he created and developed the famous estate.

With 13 years of experience under his belt, Fabrice decided to move back to Bordeaux in August 2016 to take on a new challenge at the head of Château Clarke: leading the wines to become some of the best in the region.

Fabrice is married with three children and he is also a big rugby fan !

LE MERLE BLANC DE CHATEAU CLARKE

BORDEAUX BLANC

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, 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.



Appellation: Bordeaux blanc.

Vineyard area: 3 ha white (55 hectares red).

Grape varieties: Sauvignon blanc, Sauvignon gris, Sémillon and Muscadelle.

Soil type: Limestone and clay.

Vine density: 6,600 vines/ha.

Average vineyard age: 30 years.

Soil management: Natural grass cover.

Pruning: Double guyot.

Harvest: Hand-picking and hand sorting of the grapes (10 pickers).

Winemaking: Direct pressing, must racking, fermentation and ageing on the lees, 20% in new oak barrels and the rest in stainless steel vats. Juice moved by gravity and each small lot treated separately, and fermentation is adapted accordingly. Automatic temperature-control.

Ageing: 1/3 in barrels, the rest in temperature-controlled vats for 6 months.

Blend: 70% Sauvignon Blanc, 10% Sauvignon Gris, 10% Muscadelle and 10% Sémillon.

Food and wine: Perfect with fish and seafood, as well as salads and white meat dishes.

Food and wine pairing by Chef Julien Gatillon (2-Michelin stars): King prawns from the Gulf of Genoa with Kristal Caviar, cream of cauliflower soup and hearty broth.

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.



FOOD & WINE PAIRING

BY JULIEN GATILLON, 2-MICHELIN STAR CHEF OF “LE 1920”, FOUR SEASONS HOTEL MEGÈVE

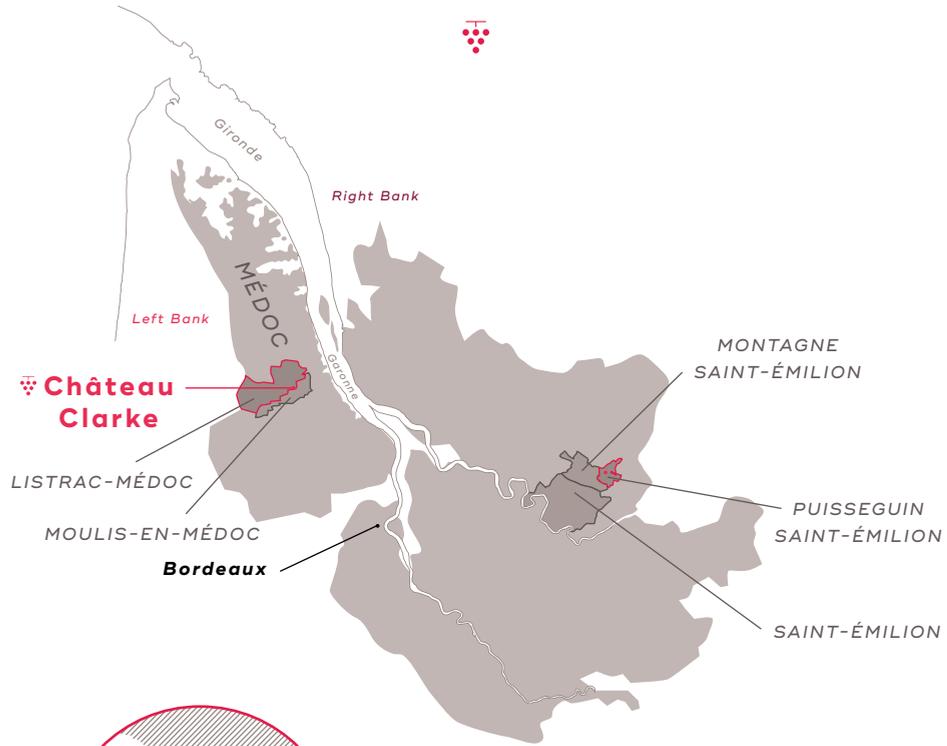
RIBS, SADDLE AND SHOULDER OF SUCKLING LAMB - FRIED, ROASTED AND CONFIT.

I think Château Clarke is the right choice to pair with this suckling lamb. Go for a tender, delicate vintage that is ready to drink like *Château Clarke 2009*. With its open and complex nose boasting notes of blackcurrant, liquorice, leather, vanilla and clove, and its fresh mouth with velvety, subtle tannins, the faintly spicy notes of this Château Clarke vintage will reveal the textures and flavours of this three-way lamb dish.

FRANCE

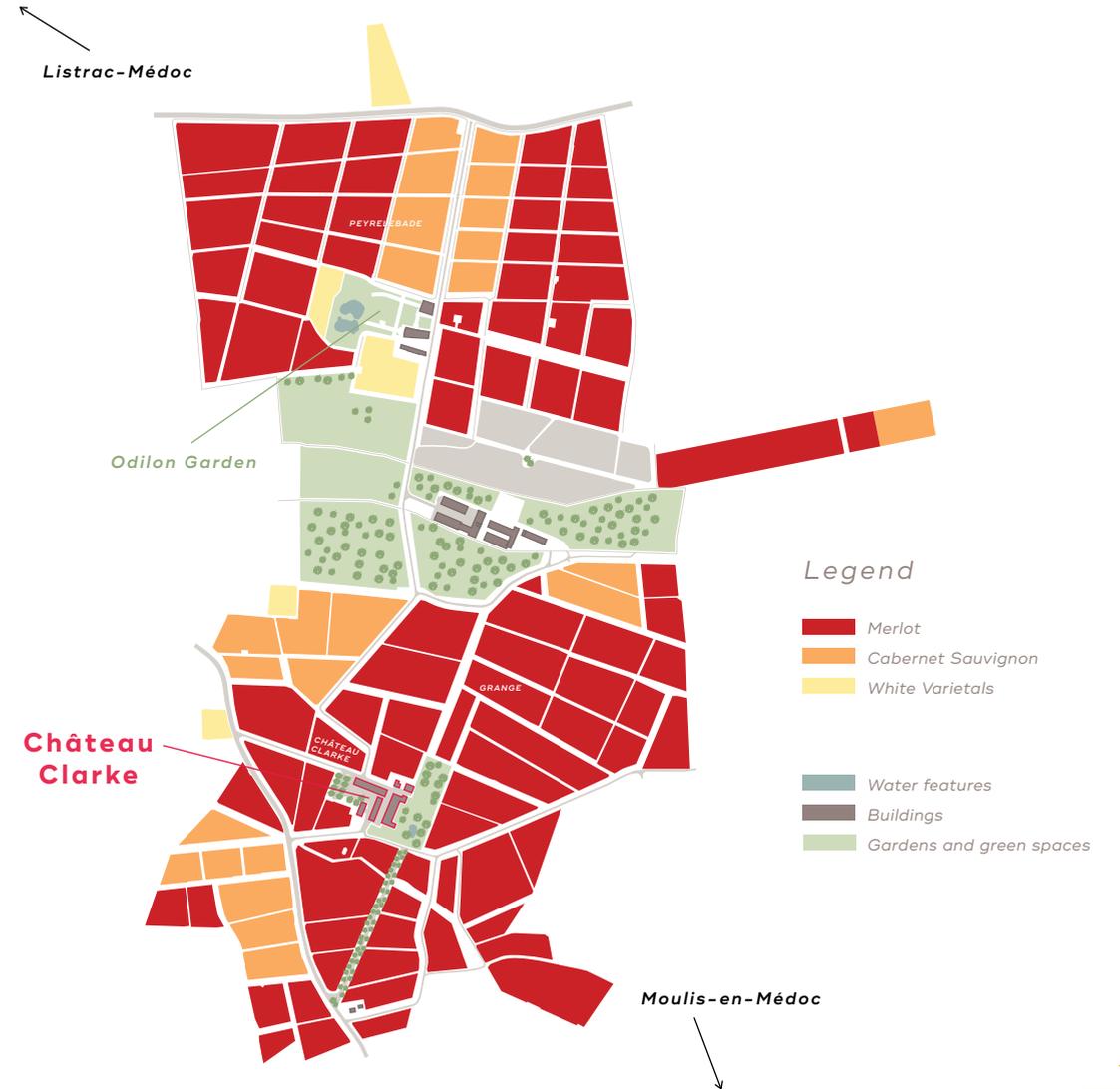


CHÂTEAU CLARKE,
LISTRAC-MÉDOC



CHÂTEAU CLARKE
FRANCE, LISTRAC-MÉDOC

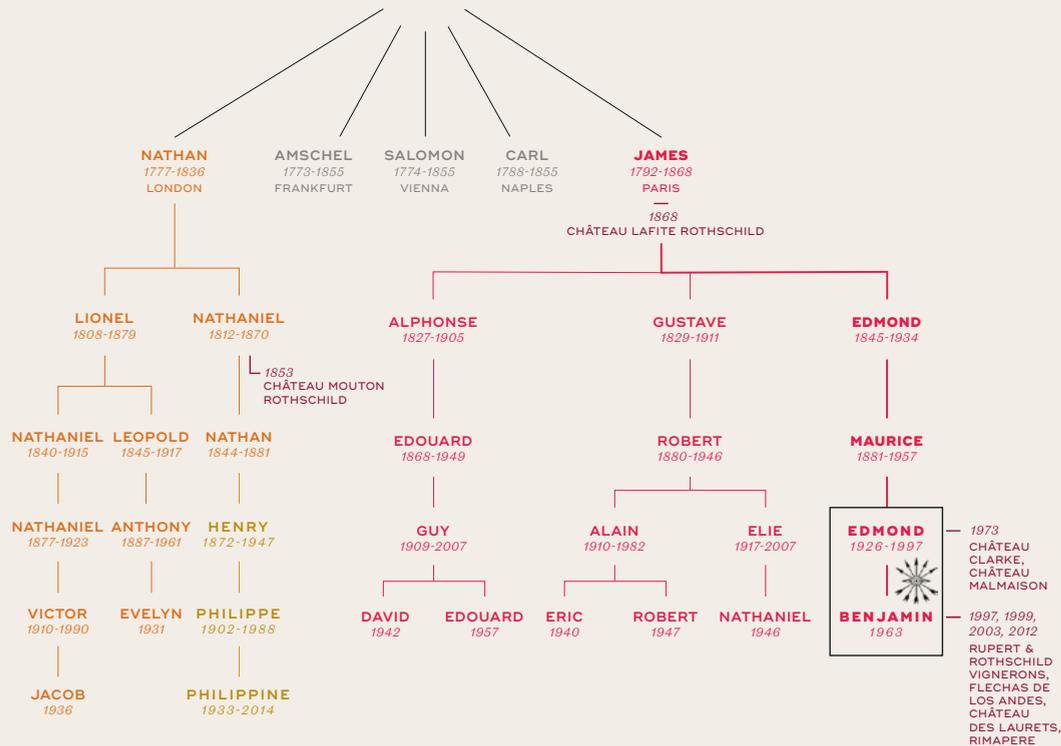
VINEYARD MAP



THE ROTHSCHILD FAMILY
AND WINE



MAYER AMSCHEL ROTHSCHILD
1744 - 1812



THE ROTHSCHILD FAMILY AND WINE

The history of the Rothschilds goes back to the 16th century but really started in Germany in the middle of the 18th century when Mayer Amschel became well-known as a businessman. Towards the end of the century, he gave his five sons the chance to become partners so that they could get to know the family business.

His sons were very talented and set up branches in various European cities: one son remained in Frankfurt while his brothers established themselves in London, Paris, Vienna and Naples. Their success led to their fame as bankers spreading throughout the entire world.

Rothschild establishments became a legend: they financed Wellington's armies, the gold rush, the Suez Canal, railway development, and oil exploration. The Rothschild name rapidly became synonymous with quality and excellence.

The passion to create and innovate has been handed down for more than 250 years within the Rothschild family. The prestige of this now legendary name shines in numerous fields: finance, philanthropy, wine making, science, fine arts, sailing... Each generation continues to enrich a family heritage that brings together modernity and elegance.



THE 5 ARROWS OF THE ROTHSCHILD FAMILY EMBLEM SYMBOLISE THE 5 BROTHERS WHO WERE AT THE ORIGIN OF THIS ENTREPRENEURIAL DYNASTY: THE 5 SONS OF MAYER AMSCHEL ROTHSCHILD.

BARONESS ARIANE DE ROTHSCHILD

CHAIRWOMAN OF THE EXECUTIVE COMMITTEE OF EDMOND DE ROTHSCHILD GROUP

Baroness Ariane de Rothschild is a French citizen, was born in San Salvador and grew up in Latin America and in Africa. She is fluent in French, English, Spanish, German and Italian. She graduated in Paris with a bachelor of commerce and completed a Master in Business Administration at Pace University in New York. Baroness Ariane de Rothschild has gained a solid experience in finance and banking over the last twenty years. She began her career as a trader in foreign exchange and metals with Société Générale in Australia and in New York. She then joined US insurance corporation AIG and developed successfully the group's European operations from Paris, France. Baroness Ariane de Rothschild now holds various board positions across the Edmond de Rothschild Group, including Edmond de Rothschild (Suisse) S.A.,

Holding Benjamin & Edmond de Rothschild Pregny, and Barons & Baronne Associés. In January 2015 she has been appointed as Chairwoman of the Group Executive Committee.

She also devotes a considerable amount of time to philanthropy through of a historical network of family foundations in Switzerland, France, Spain, Israel, the United States, India and South Africa. The Edmond de Rothschild Foundations play a pivotal role in demonstrating the commitment of her family and her own personal dedication to education and social engagement in the arts, social entrepreneurship, medical research, environment and cross-cultural dialogue.

She resides in Geneva, Switzerland with her husband Baron Benjamin de Rothschild and their four daughters.

ABOUT THE COMPAGNIE VINICOLE

The Compagnie Vinicole is composed of six estates (Château Clarke, Château des Laurets, Rimapere, Flechas de los Andes, Rupert & Rothschild and Macán) spread over 500 hectares of vines in France, Spain, New Zealand, Argentina and South Africa, producing 3.5 million bottles a year. One hundred percent of the wine comes only from the company's properties. Ninety percent of production is for export to nearly 80 countries.



500
Hectares of Vines



6
Properties



100
Distributors



150
Employees



90%
For Export



80
Countries

400 000
(1981)



3 500 000
(2016)

EDMOND
DE ROTHSCHILD HERITAGE



ART DE VIVRE

Inspired by their passion and desire to ensure that precious know-how is passed on to future generations, Baron Edmond and Baron Benjamin de Rothschild turned to investing in various activities that became a unique lifestyle brand named Edmond de Rothschild Heritage.



HOSPITALITY



The Domaine du Mont d'Arbois, a destination de rigueur for exceptional stays in the mountains.

THE MONT D'ARBOIS HOTELS

3 hotels including the Four Seasons Hotel Megève.



THE MONT D'ARBOIS RESTAURANTS

8 restaurants including the 2-Michelin star Le 1920 (chef Julien Gatillon).

THE SPA AND GOLF COURSE



NATURE



Beauty, the quest for excellence and respect for the wonders of nature are the bedrock of every project undertaken by the Rothschild family

You can see the family's love of nature in the way the exceptional gardens of each property of the family are lovingly tended, the way new species are created, and the way wildlife is preserved and the hunting estates are managed.

THE FARM

Since 1990, the Compagnie Fermière has produced a farmstead Brie de Meaux AOP, the only one of its kind.



FLORA AND FAUNA

The Pépinières de l'Ambre nurseries are known for their large variety of trees and conifers as well as the cloud pruning technique.

THE BEEHIVES

Beehives have been installed on each site and produce honey every year. They symbolize the family's commitment to nature and respect for the environment.



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DE ROTHSCHILD
HERITAGE

WINES • HOSPITALITY • NATURE

Château Clarke



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