

2018 LE MERLE BLANC



VINTAGE 2018

Very rainy winter, delaying vineyard work, followed by a wet spring with extreme mildew pressure before a hail storm in late May. In contrast, the summer was warm and dry, with a harvest that took place in great weather condition. Overall, a stressful vintage that ended very well.

THE STORY

Château Clarke is one of the rare Medoc estates 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.

THE VINEYARD

VARIETAL COMPOSITION: 70% Sauvignon Blanc, 10% Sauvignon Gris, 10% Muscadelle, 10% Sémillon

APPELLATION: Bordeaux Blanc

AREA: 3 ha (7.4 acres)

SOILS: Limestone and clay

VINE DENSITY: 6,600 vines/ha

VINE AGE: 30 years

VINE MANAGEMENT: Natural grass cover, double Guyot

HARVEST DATES: From September 5 – 18

HARVEST: Hand-picking and hand-sorting of the grapes

VINIFICATION

FERMENTATION: Direct pressing, cold settling, fermentation and maturing on the lees; treatment by gravity, in small batches; wine making process adapted to each batch; automatic thermoregulation.

AGEING: 6 months, 20% in new barrels; the rest in stainless steel tanks and vats

ALCOHOL : 12.5%

AGEING POTENTIAL: Short cellaring potential, to be enjoyed while it is still young and fresh

TASTING NOTES

The pale yellow color of the Le Merle Blanc 2018 is clear and bright. This wine offers very fine and complex nose, marked by notes of white flowers and jasmine, lemongrass delicately woody. The attack is full, fat, perfectly balanced by a striking freshness. All the tension of this wine gives way to a subtle blend of salinity and sweetness on the finish.