

2019 LE MERLE BLANC



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 9 – 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.

AGING: 6 months, 30% in new barrels, 30% in second fill barrels, the rest in stainless steel tanks

ALCOHOL : 13%

AGING 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 is clear and bright with green glints. The nose is both subtle and complex, combining minerality with notes of candied quince and liquorice. On the palate, the wine is balanced with a nice acidity maintained throughout the length.