

## 2011 CHÂTEAU CLARKE



### VINTAGE 2011

The climate profile of the 2011 is quite similar to that of 2004/2007, especially on the rainfall side. However, the drought early in the season, is the reason of the lower yield obtained that year at the estate, closer to 40hl/Ha.

### THE 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 in order 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 VINEYARD

VARIETAL COMPOSITION: 70% Merlot, 30% Cabernet Sauvignon

APPELLATION: Lisrac-Médoc

AREA: 55 ha (135.9 acres)

SOILS: Limestone and clay

VINE DENSITY: 7,000 vines/ha

VINE AGE: 30 years

VINE MANAGEMENT: Natural grass cover, double Guyot

HARVEST DATES: Merlot from September 19 to 24; Cabernet Sauvignon from September 26 to 27

HARVEST: Hand-picking and sorting in the vineyard and again in the cellar prior to destemming (35 pickers)

### VINIFICATION

FERMENTATION: The grapes are put into vats via gravity flow, followed by cold soaking and fermentation in both oak and stainless steel tanks. Moderate extraction adapted to each vat by pumping over and delestage (rack and return).

AGEING: 16 months, 100% in barrels (two-thirds new and one-third second fill)

ALCOHOL: 13.5%

AGEING POTENTIAL: Up to 20 years; suggested drinking window is from 2019 to 2031

### TASTING NOTES

Château Clarke 2011 is a beautiful crimson color with a deep purple rim. Both intense and complex, the nose displays fresh fruit aromas (black currant and black cherry) and elegant oak nuances, as well as hints of menthol and liquorice with aeration. The wine starts out round and straightforward and follows with rich, concentrated and velvety tannic texture along with beautiful acidity that provides balance and freshness.