

## Château Clerc Milon 2000

CSPC# 750191

750mlx12

13.5% alc./vol.

**Grape Variety** 49% Cabernet Sauvignon, 37% Merlot, 11% Cabernet Franc, 2% Petit Verdot, 1% Carménère

**Appellation** Pauillac

**General Info**

Chateau Clerc Milon, classified a Fifth Growth in 1855, is located in an exceptionally favorable situation adjoining Lafite Rothschild and Mouton Rothschild, both First Growths. Now owned by Baroness Philippine de Rothschild and her children, Chateau Clerc Milon was bought in 1970 by her father, Baron Philippe de Rothschild, at a time when the estate had become

very much run down. The property was entirely reorganized and renovated and, under the expert guidance of its new owners, Chateau Clerc Milon has become one of the most sought-after wines both in Bordeaux and throughout the world. The Chateau Clerc Milon label is illustrated with a pair of dancing clowns made of precious stones (the work of a 16th century German goldsmith) from the Museum of Wine in Art at Chateau Mouton Rothschild.

When the Rothschilds purchased this Fifth Growth estate in 1970, they began pumping money into the property, and Clerc-Milon now consistently outperforms its rank. With its fairly substantial percentage of Merlot, the result of a recent gradual shift away from Cabernet, this Pauillac often displays an exotic aromatic character, with rich if sometimes rather medicinal-scented fruit and smooth tannins. These wines are ultimately closer in style to its big brother Mouton-Rothschild than to Armailhac, which is also owned by the Rothschild family.

**Soils** The soils are a mixture of two-thirds sandy gravel, with a deeper seam of clay-limestone. This clay comes to the surface towards the east, nearer the river, accounting for the remaining one-third. The slope of the land aids drainage, as well as improving the aspect of the vines.

**Vineyards** 43.6 hectares, with 8450 feet of vines per hectare. Average vine age 40 years.

**Harvest** The harvest is manual, naturally, with the fruit picked during several *tries* into small, 12kg baskets. The fruit undergoes hand-sorting twice, before moving to the winery in mobile bins.

**Vinification/ Maturation** Once at the new facilities optical sorting is a possibility, prior to pressing and then moving the fruit by gravity flow into the 40 new stainless steel, thermo-regulated fermentation vats. Once complete, the embryonic wine goes into oak barrels, of which 30% is new each vintage for 16 months.

**Tasting Notes** The wine has a lovely colour, deep and intense, with a carmine tint. The nose opens out on fresh fruit aromas (nectarine, plum, blackcurrant, bilberry) combined with floral notes of lilac, lily and violet, enhanced by a point of roast coffee. From a broad and ample attack, with pronounced flavours of ripe fruit together with leather and toast, the body builds on beautifully textured tannins, forward but already well-rounded. The long, generous finish reveals all the character and class of a very fine Pauillac.

**Production** 11,000 cases made

**Cellaring** Drink 2010-2030

**Scores/Awards** **91 points** - James Suckling, Wine Spectator - March 31, 2003  
**89-91 points** - James Suckling, Wine Spectator - Web Only 2001  
**88 points** - Robert Parker, Wine Advocate #153 - June 2004  
**90-93 points** - Robert Parker, Wine Advocate #146 - April 2003  
**88-90 points** - Robert Parker, Wine Advocate #140 - April 2002  
**89 points** - Neal Martin, Wine Journal - May 2008



**Scores/Awards** **88-89 points** - Neal Martin, Wine Journal - November 2005  
**90-92 points** - Neal Martin, Wine Journal - April 2006  
**89 points** - Roger Voss, Wine Enthusiast - June 1, 2003  
**18+ points** - Chris Kissack, The Wine Doctor - January 2005  
**92 points** - Jeff Leve, thewinecellarinsider.com - January 21, 2012  
**91 points** - Tom Cannavan, wine-pages.com

**Reviews** *"Super aromas of currants, mineral and exotic fruits. Full-bodied, with very firm tannins. This is long and chewy. Tough Clerc, but textbook Pauillac. Cab city. Best after 2010. 11,000 cases made"*  
- JS, Wine Spectator

*"Cab city. Super aromas of currants, mineral and exotic fruits. Full-bodied, with sharp tannins. Very, very tannic. A bit rough, but serious. Tough Clerc, but textbook Pauillac. Score range: 89-91"*  
- JS, Wine Spectator

*"Tasted on three separate occasions, this 2001 did not perform nearly as well from bottle as it did from cask. A blend of 54% Cabernet Sauvignon, 36% Merlot, and 10% Cabernet Franc, it exhibits aromas reminiscent of a Starbucks espresso, melted licorice, black currants, cherries, cedar, a notion of dried herbs, and elevated oak. With attractive texture and firm tannin in the finish, it requires 2-3 years of cellaring, and should drink well for 14-15. While it is an excellent, medium-bodied Pauillac, it is nowhere near as impressive as I anticipated from cask.*  
- RP, Wine Advocate

*"The 2001 Clerc Milon is undeniably a sleeper of the vintage, and an effort that may actually turn out better than the brilliant 2000. The blend has changed since I tasted it last year and is now 54% Cabernet Sauvignon, 36% Merlot, and 10% Cabernet Franc. A roasted espresso character in the nose, along with melted chocolate, licorice, creme de cassis, and new oak jumps from the glass of this impressive, sweet, expansive, full-bodied Clerc Milon. This is impressive stuff, pure, dense chewy, and sexy. Anticipated maturity: 2007-2020."*  
- RP, Wine Advocate

*"The 2001 is a blend of 65% Cabernet Sauvignon, and the rest primarily Merlot with some Cabernet Franc. It exhibits notes of roasted espresso, creme de cassis, licorice, and fudge. It is concentrated for a 2001, with moderately high tannin, and impressive intensity as well as grip. While it is easy to be underwhelmed by this offering, given how spectacular the 2000 is, the 2001 is another strong effort from Clerc Milon. This medium-bodied Pauillac will be at its finest between 2007-2016.*  
- RP, Wine Advocate

*"A much more refined nose of red-berried fruit, cedar, earth and gravel: very harmonious and well-defined. The palate is medium-bodied, well-defined with good definition though conservative, a more "traditional" claret with a cedar and tobacco-infused finish. Very fine though note great length. Tasted October 2007.*  
- NM, Wine Journal

*"First tasted in July 2003. This is more complex than the Chateau D'Armailhac tasting alongside at the tasting room at Mouton. Dark black fruits and iodine. The palate is rounded, quite gamey with svelte Merlot rich tannins. Quite elegant on the finish. Very stylish - I like this wine a lot. Drink within 5-8 years. Then at the IMW tasting in November 2005. A very intense, quite elegant nose of blackberry, cigar box and "antique bureau" (it brought to mind the one in my living room.) The medium-bodied palate has a meaty, gamey character with a leafy, almost herbaceous, smoky finish. Moderate length. More forward than I anticipated so drink over 5-8 years."*  
- NM, Wine Journal

*"The French call this wine harmonious, and it is balance that gives it its charm, its character and its intensity. It starts with black, dense fruits and only halfway through do the tannins kick in. At the end, the whole is greater than the parts, with acidity the last lingering memory."*  
- RV, Wine Enthusiast

**Reviews** *“Dense and very vibrant and youthful colour. Such youthful exuberance on the nose too - lots of unabsorbed new oak giving coffee and toffee flavours, with flashy black fruits. Creamy, mouth filling, full, textured and sweet. Truly a very impressive wine. Massive smooth fruit, with a toffee edge. Wonderfully seductive. Give it a decade at the very least. 18+/20 (January 2005)”*

- CK, *The Wine Doctor*

*“Following the 2009 Clerc Milon, this is my favorite vintage, and it's drinking perfect today with its earthy, tobacco, cassis and cedar chest aromas. More of a finesse Pauillac in style, the medium bodied wine offers pure, ripe, soft cassis and spice in the finish.”*

- JL, *thewinecellarinsider.com*

*“This adds a dimension of more charcoally, mineral quality on top of briar and chestnutty aromas, with classic cedarwood and cassis. Good fruit here, with a nice axis of tannin and acidity that braces the palate, but plenty of sweet, creamy cassis fruit. Good balance. Very good indeed. 91/100 (not tasted previously).”*

- TC, *wine-pages.com*

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