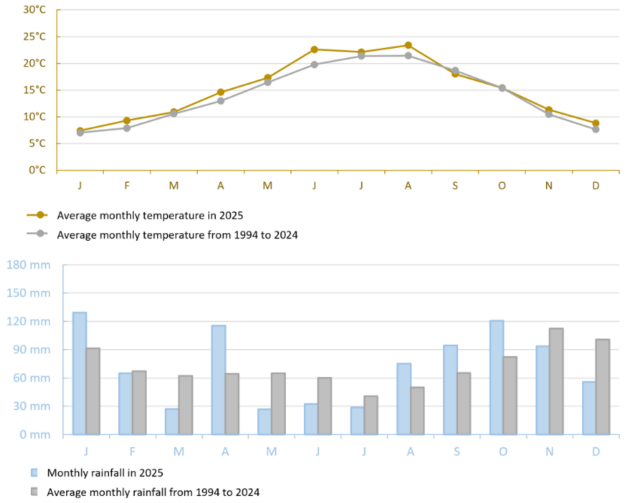
CHATEAU
CLERC MILON

VINTAGE **2025**

CLIMATIC CONDITIONS

A mild winter with lower-than-average rainfall warmed the soil, so that budbreak arrived a few days earlier than usual in late March. In a particularly wet early spring, aggregate rainfall in April was 80% higher than the average for the last 30 years, while temperatures also remained above average. Summer weather arrived in May and lasted until the end of August, spurring vegetation growth and rapid, even flowering. Water stress was significant but not excessive and, following a more temperate spell in the second half of July, favoured very rapid, trouble-free veraison. Affected by the water shortage, the berries were small and concentrated, while the conditions generally kept the vineyard in excellent health throughout the growing season.
The summer had heralded a solar vintage but cooler weather arrived in the last few days of August, accompanied by welcome rainfall for the vines. The grapes were able to ripen fully as a result, and to achieve more classic balances. The harvest started in early September and ended historically early on the 20th, yielding a crop of rich and very healthy grapes. However, the lack of rain during most of the year resulted in reduced yields due to the small size of the grapes, especially on better-drained soils where the impact was reflected in final harvest volumes.





VINEYARD

Surface in production	41 ha (101 acres)
Average age	47 years
Types of soil	Gravel and clay-limestone

MATURING

New barrels	55%
Duration	18 months

VEGETATION CYCLE

BUDBREAK
31 March

FLOWERING
14 to 27 May

VERAISON
10 to 30 July

HARVEST

3 to 19 September

VARIETAL MIX

Cabernet Sauvignon	62%
Merlot	28%
Cabernet Franc	8%
Carmenère	1%
Petit Verdot	1%

TECHNICAL INFORMATION

Alcohol by volume	13.1%
pH	3.78

TASTING NOTES

The vintage reveals the full expression of all five grape varieties grown at Château Clerc Milon, the wine benefiting from the perfect complementarity that is the bedrock of its personality. Highly expressive, it reveals black fruit and blackcurrant coupled with the crisp red fruit flavours more typical of Merlot, alongside cedarwood and pepper notes from Cabernet Sauvignon as well as a touch of chocolate and the floral cast of Cabernet Franc and Carmenere. Delicacy predominates, underpinned by a forward, precise and very silky tannic structure, combining depth and fullness in beautiful balance.