



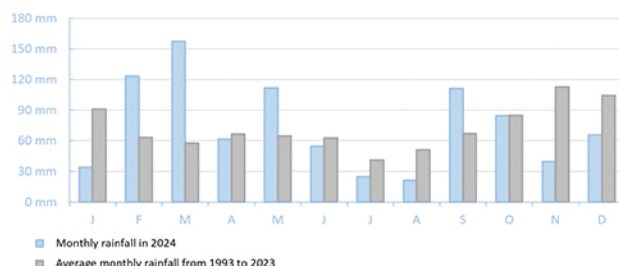
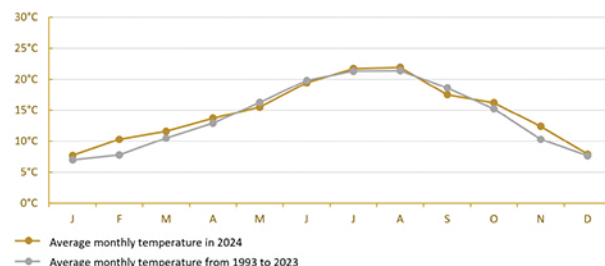
VINTAGE 2024

CLIMATIC CONDITIONS

A mild and very wet winter caused early budbreak at end-March, about a week before the thirty-year average. Though April was mostly dry, heavy rain combined with cool temperatures and moderate sunshine in May encouraged the spread of downy mildew and slowed the vine growth cycle. These challenging conditions during flowering and berry set led in some cases to poor fruit set and shatter, especially in Merlot and early Cabernet plots.

Summer brought much better weather and a water deficit on gravel soils which was highly beneficial for the vines and lasted until harvest. Hot days without excessively high temperatures alternated with cool nights, providing favourable conditions for the grapes to reach a good level of phenolic maturity. Picking started on 25 September and continued uninterrupted in changeable weather, ending in sunshine in early October.

2024 was a challenging vintage at the beginning and at the end of the growing season, though fortunately the weather turned fair at critical times for quality. The hot, dry and sunny summer caused a water shortage that favoured mature tannins and encouraged the synthesis of anthocyanins. From tilling in spring to harvest, committed people and highly effective technical resources kept us on the front foot and meant that we were never left having to react after the event. That fine-tuned vineyard management helped us to make fresh, highly aromatic, refined and elegant wines that perfectly illustrate the Atlantic expression of the terroirs they come from.



VINEYARD

| | |
|-----------------------|-----------------------|
| Surface in production | 80 ha (198 acres) |
| Average age | 40 years |
| Type of soil | Light and deep gravel |

MATURING

| | |
|-------------|-----------|
| New barrels | 50% |
| Duration | 18 months |

VEGETATION CYCLE

BUDBREAK

26 March

FLOWERING

5 to 10 June

VERAISON

14 to 23 August

HARVEST

25 September to 8 October

VARIETAL MIX

| | |
|--------------------|-----|
| Cabernet Sauvignon | 72% |
| Merlot | 14% |
| Cabernet Franc | 14% |

TECHNICAL INFORMATION

| | |
|-------------------|-------|
| Alcohol by volume | 12.9% |
| pH | 3.69 |

TASTING NOTES

Ruby red with a crimson hue, the wine reveals an attractively intense nose dominated by bilberry and raspberry notes accompanied by subtle blackcurrant bud aromas and a touch of peppermint. An overall impression of harmony is accentuated by a sensation of freshness as red fruit aromas mingle with a delicate tracery of floral notes. Bracing and arrow-straight, it displays bright energy on the palate before unfurling an elegant, smoothly-textured body that retains a silky mouthfeel. Great refinement and precision accompanied by a touch of salinity leave a lingering impression of elegance and purity.



CHATEAU CLERC MILON

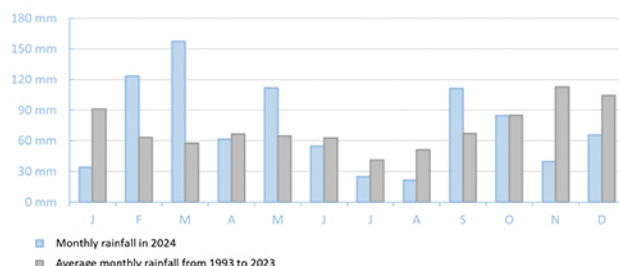
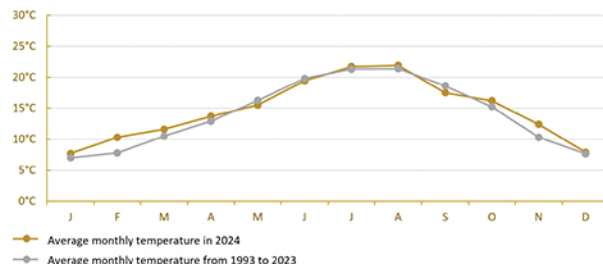
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TASTING NOTES

A deep and intense red, the wine has a precise and subtle nose that reveals a complex array of aromas in which notes of bilberry and raspberry are enhanced by touches of mild spice, cedarwood, mocha and chocolate. Beautifully balanced, the texture is both smooth and refined, while the radiant palate offers an elegant structure with highly refined tannins of outstanding purity that bring a lustrous harmony to the whole.

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

27 March

FLOWERING

3 to 9 June

VERAISON

14 to 22 August

HARVEST

24 September to 6 October

VARIETAL MIX

Cabernet Sauvignon 66%
Merlot 24%
Cabernet Franc 8%
Carmenère 1%
Petit Verdot 1%

TECHNICAL INFORMATION

Alcohol by volume 13.0%
pH 3.72



Pastourelle de CLERC MILON

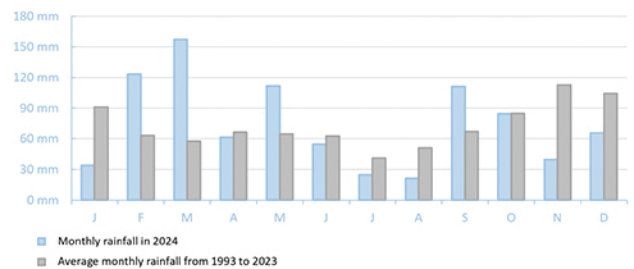
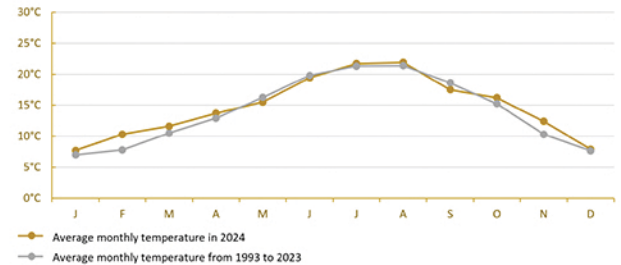
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TASTING NOTES

Ruby red with a glittering, purplish hue, the wine reveals alluring aromas of wild strawberry and ripe fruit set off by delicate floral touches of violet. The elegant attack displays a persistent tension that perfectly balances a supple texture, harmoniously combining refinement and substance. The intensity builds on juicy red fruit and white pepper flavours, giving way to chocolate notes on the finish.



VINEYARD

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

MATURING

| | |
|-------------|-----------|
| New barrels | 0% |
| Duration | 12 months |

VEGETATION CYCLE

BUDBREAK

27 March

FLOWERING

3 to 9 June

VERAISON

14 to 22 August

HARVEST

24 September to 6 October

VARIETAL MIX

| | |
|--------------------|-----|
| Merlot | 49% |
| Cabernet Sauvignon | 41% |
| Cabernet Franc | 9% |
| Carmenère | 1% |

TECHNICAL INFORMATION

| | |
|-------------------|-------|
| Alcohol by volume | 13.2% |
| pH | 3.64 |



Chateau Mouton Rothschild

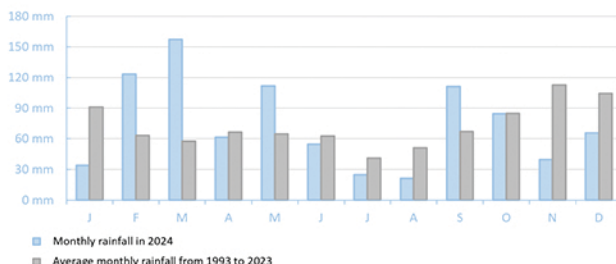
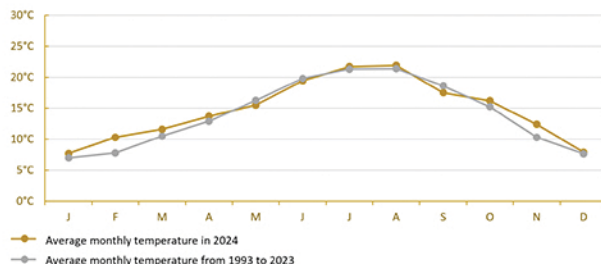
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VINEYARD

| | |
|-----------------------|-------------------|
| Surface in production | 82 ha (203 acres) |
| Average age | 50 years |
| Types of soil | Deep gravel |

MATURING

| | |
|-------------|-----------|
| New barrels | 100% |
| Duration | 18 months |

VEGETATION CYCLE

BUDBREAK

26 March

FLOWERING

4 to 9 June

VERAISON

14 to 24 August

HARVEST

23 September to 5 October

VARIETAL MIX

| | |
|--------------------|-----|
| Cabernet Sauvignon | 93% |
| Merlot | 7% |

TECHNICAL INFORMATION

| | |
|-------------------|-------|
| Alcohol by volume | 12.9% |
| pH | 3.71 |

TASTING NOTES

Garnet red with a crimson hue, the wine has a refined and complex nose that gradually opens up on wild bilberry and red berry fruit aromas enhanced by brioche notes and a delicate floral touch. Hints of toasted almond bring a subtle succulence to round off the whole. Full-bodied and smooth, its silky, harmonious texture enfolds the palate, introducing an impression of opulence that mingles with an attractive minerality and some smoky notes. Highly refined, precise and chiselled tannins bring balance and structure, while luminous red berry notes stretch into a long finish, leaving a lingering impression of freshness and elegance.

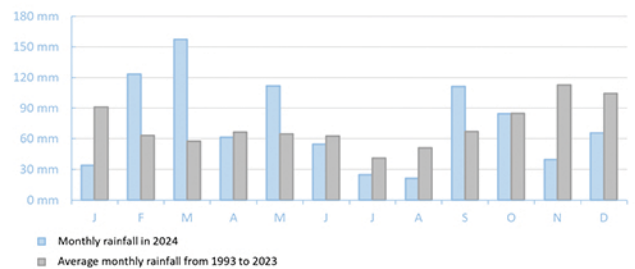
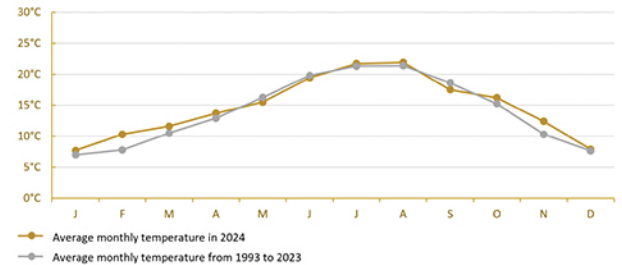
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VINEYARD

| | |
|-----------------------|-------------------|
| Surface in production | 82 ha (203 acres) |
| Average age | 50 years |
| Types of soil | Deep gravel |

MATURING

| | |
|-------------|-----------|
| New barrels | 50% |
| Duration | 18 months |

VEGETATION CYCLE

BUDBREAK

26 March

FLOWERING

4 to 9 June

VERAISON

14 to 24 August

HARVEST

23 September to 5 October

VARIETAL MIX

| | |
|--------------------|-----|
| Cabernet Sauvignon | 67% |
| Merlot | 26% |
| Cabernet Franc | 5% |
| Petit Verdot | 2% |

TECHNICAL INFORMATION

| | |
|-------------------|-------|
| Alcohol by volume | 13.0% |
| pH | 3.62 |

TASTING NOTES

A deep ruby red with purplish highlights, the wine opens on attractively fresh fruit, especially raspberry and blackcurrant, along with touches of mint and graphite. Subtle hints of dark chocolate, mild spice such as nutmeg, and a touch of blond tobacco add depth to the complex and delicate bouquet. The texture is highly precise, taut and athletic, while radiant fruit remains the guiding thread throughout, underpinned by beautifully structured, tongue-tingling tannins, leading into a long and mineral finish that leaves a lingering impression of purity and refinement.



Cote d'Argent

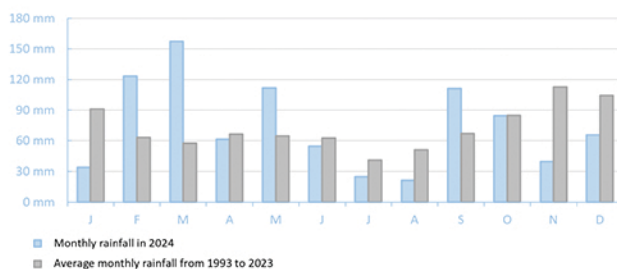
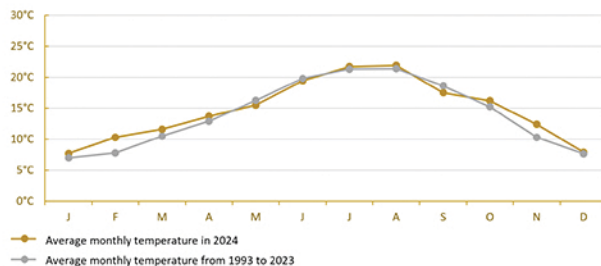
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Summer brought much better weather. Hot days without excessively high temperatures alternated with cool nights, encouraging the grapes to develop their aromas and flavours and keeping them fresh. Fine weather in the first three weeks of September meant that plots could be picked as the crop reached maturity, over an unusually long period from 9 to 20 September.

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VINEYARD

| | |
|-----------------------|-----------------|
| Surface in production | 9 ha (22 acres) |
| Average age | 14 years |
| Types of soil | Sandy gravel |

MATURING

| | |
|-------------|----------|
| New barrels | 45% |
| Duration | 9 months |

VEGETATION CYCLE

BUDBREAK

25 March

FLOWERING

6 to 11 June

VERAISON

7 to 11 August

HARVEST

9 to 20 September

VARIETAL MIX

| | |
|-----------------|-------|
| Sauvignon Blanc | 54.5% |
| Sémillon | 33% |
| Sauvignon Gris | 12.5% |

TECHNICAL INFORMATION

| | |
|-------------------------|-------|
| Alcohol by volume | 12.8% |
| pH | 3.05 |
| Malolactic fermentation | 6.5% |

TASTING NOTES

Pale yellow and very clear with a glittering hue, the wine has a highly expressive nose on freshly picked vine peach aromas together with hints of citrus and white fruit. Floral notes of verbena and a touch of white pepper enhance the bouquet, while a subtle minerality conjures up the odour of stones moistened by a shower of rain after a day of summer sunshine. Dynamic and bracing on the palate, it evokes springtime with increasingly intense citrus flavours that build into an opulent and fresh body underpinned by notes of citrus peel and delicate hints of tea. Very long with a touch of salinity, the finish lingers on ripe fruit flavours.