

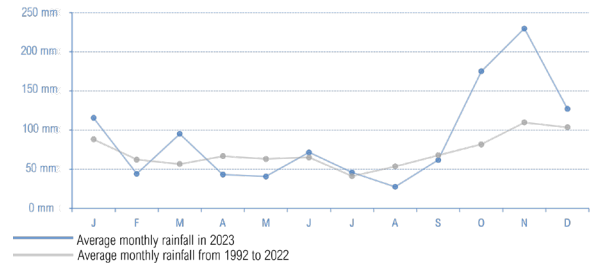
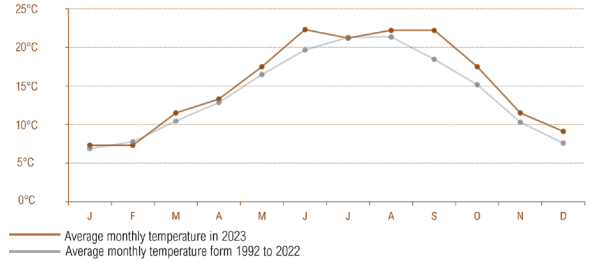


Chateau d'Armailhac

2023 VINTAGE

VINTAGE REPORT

After a lack of rainfall in 2022, a mild and wet winter replenished water reserves in the soil. The vine growth cycle started in good conditions in early April despite a cold snap that caused no damage. Mild weather and close-to-normal rainfall throughout spring stimulated vine growth, and in these favourable conditions flowering took place perfectly in late May, five days earlier than the average. The season concluded with a new record in June, the hottest since we started keeping track of temperatures in 1962, confirming the overall trend for 2023. The vine cycle continued at a regular pace, several days ahead of the average. While successive heatwaves hit France in the height of summer, the Atlantic seaboard and the Bordeaux vineyard experienced only two very hot spells, in late August and early September, the latter marking the start of the harvest. Unstable weather set in during picking as hot and sunny days alternated with stormy spells. The grapes continued to ripen with every favourable moment, while the rainfall both refined the skins and slowed the accumulation of sugar. The 2023 harvest ended in the last week of September in ideal weather and warm sunshine.



VINEYARD

Surface area 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
 1 to 7 April

FLOWERING
 30 to 31 May

VERAISON
 2 to 5 August

HARVEST
 7 to 30 September

VARIETAL MIX

Cabernet Sauvignon 70%
 Merlot 15%
 Cabernet Franc 13%
 Petit Verdot 2%

TECHNICAL INFORMATION

Alcohol by volume 13.5%
 pH 3.75

TASTING NOTES

A dark and intense red with a crimson hue, the wine releases red fruit aromas accompanied by light and subtle floral notes as well as delicate touches of candy that combine harmoniously with black cherry. Smooth and precise, it reveals refined, elegant tannins along with freshness and beautiful balance. That impression persists, accompanied by pleasant spice and pepper notes, then ripe fruit flavours that linger long on the finish.

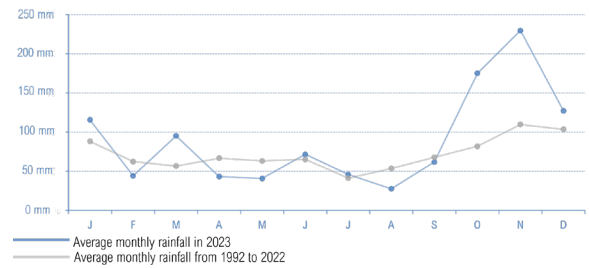
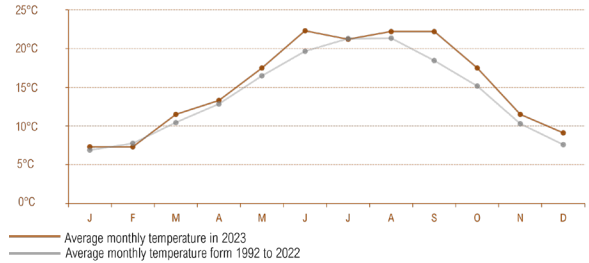


CHATEAU CLERC MILON

2023 VINTAGE

VINTAGE REPORT

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VINEYARD

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

MATURING

New barrels 55%
 Duration 18 months

VEGETATION CYCLE

BUDBREAK
 29 March to 3 April

FLOWERING
 29 to 30 May

VERAISON
 24 to 29 July

HARVEST

7 to 29 September

VARIETAL MIX

Cabernet Sauvignon 72%
 Merlot 19%
 Cabernet Franc 6.5%
 Carmenère 1.5%
 Petit Verdot 1%

TECHNICAL INFORMATION

Alcohol by volume 13.5%
 pH 3.83

TASTING NOTES

Deep red with a garnet hue, the wine reveals refined, elegant bilberry and blackcurrant aromas accompanied by subtle hints of cedarwood and pepper. Creamy smoothness and precision are underpinned by well-structured, stylish tannins, imparting great complexity. The dense, full-bodied texture typical of great Cabernet Sauvignon is lifted by an attractive burst of fruit. The freshness lingers on the finish, enhanced by touches of cocoa-bean and liquorice.

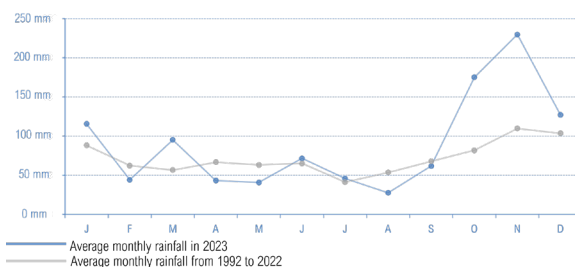
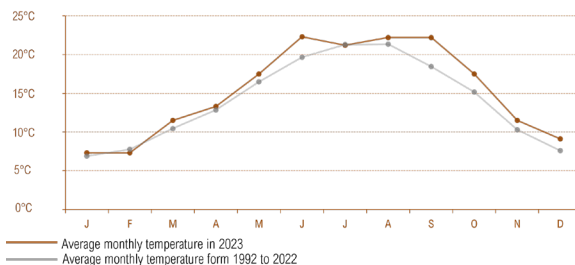
Pastourelle de CLERC MILON



2023 VINTAGE

VINTAGE REPORT

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VINEYARD

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

MATURING

New barrels 0%
Duration 18 months

VEGETATION CYCLE

BUDBREAK
29 March to 3 April

FLOWERING
29 to 30 May

VERAISON
24 to 29 July

HARVEST

7 to 29 September

VARIETAL MIX

Merlot 63%
Cabernet Sauvignon 29%
Cabernet Franc 5%
Carmenère 2%
Petit Verdot 1%

TECHNICAL INFORMATION

Alcohol by volume 14.2%
pH 3.70

TASTING NOTES

A glittering, deep garnet red, the wine opens on aromas of red fruit such as raspberry and redcurrant sustained by delicate floral notes of violet. Full-bodied and substantial on the attack, it reveals a creamy, harmonious structure together with remarkable balance and depth, rounded off by fresh, minty flavours and touches of dark chocolate.

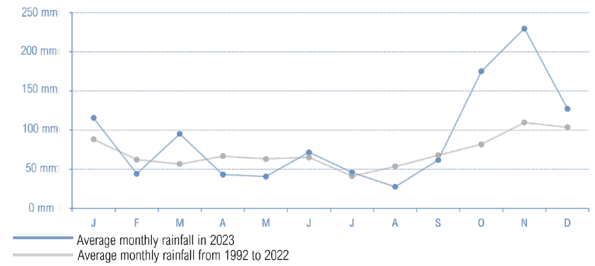
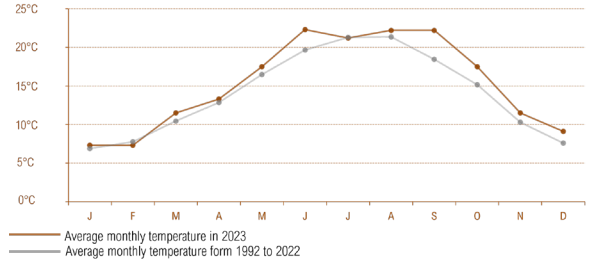


Château Mouton Rothschild

2023 VINTAGE

VINTAGE REPORT

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VINEYARD

Surface area in production 82 ha (203 acres)
 Average age 50 years
 Type of soil Deep gravel

MATURING

New barrels 100%
 Duration 18 months

VEGETATION CYCLE

BUDBREAK
 31 March to 6 April

FLOWERING
 29 to 31 May

VERAISON
 29 July to 4 August

HARVEST

7 to 30 September

VARIETAL MIX

Cabernet Sauvignon 93%
 Merlot 7%

TECHNICAL INFORMATION

Alcohol by volume 13.3%
 pH 3.79

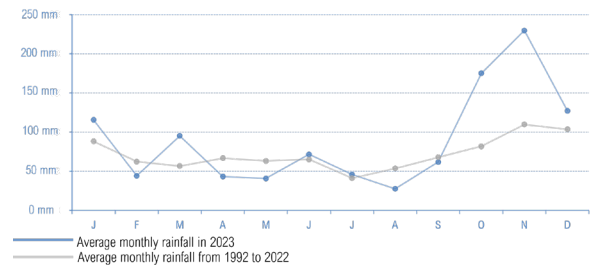
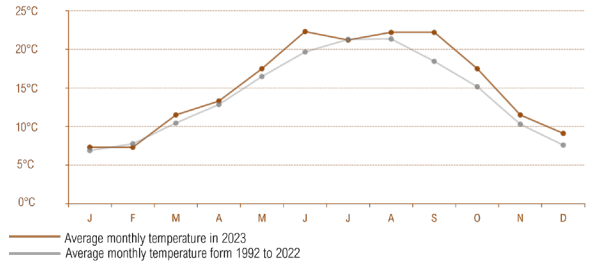
TASTING NOTES

The wine is a glittering, gleaming garnet red with a crimson hue. Refinement and precision are apparent from the outset, with aromas of fully ripe black berry fruit. Discreet and complementary touches of pastry-shop, candy and dark chocolate offer a harmonious balance between freshness and opulence. Smooth and full-bodied, its powerful, stylish and harmoniously integrated tannins impart an attractive energy. Lead pencil and smoky, charry notes confer remarkable complexity and depth, while hints of toasted hazelnut and cocoa-bean linger long on the finish.

2023 VINTAGE

VINTAGE REPORT

After a lack of rainfall in 2022, a mild and wet winter replenished water reserves in the soil. The vine growth cycle started in good conditions in early April despite a cold snap that caused no damage. Mild weather and close-to-normal rainfall throughout spring stimulated vine growth, and in these favourable conditions flowering took place perfectly in late May, five days earlier than the average. The season concluded with a new record in June, the hottest since we started keeping track of temperatures in 1962, confirming the overall trend for 2023. The vine cycle continued at a regular pace, several days ahead of the average. While successive heatwaves hit France in the height of summer, the Atlantic seaboard and the Bordeaux vineyard experienced only two very hot spells, in late August and early September, the latter marking the start of the harvest. Unstable weather set in during picking as hot and sunny days alternated with stormy spells. The grapes continued to ripen with every favourable moment, while the rainfall both refined the skins and slowed the accumulation of sugar. The 2023 harvest ended in the last week of September in ideal weather and warm sunshine.



VINEYARD

Surface area in production	82 ha (203 acres)
Average age	50 years
Type of soil	Deep gravel

MATURING

New barrels	50%
Duration	18 months

VEGETATION CYCLE

BUDBREAK
31 March to 6 April

FLOWERING
29 to 31 May

VERAISON
29 July to 4 August

HARVEST

7 to 30 September

VARIETAL MIX

Cabernet Sauvignon	79%
Merlot	12%
Cabernet Franc	7%
Petit Verdot	2%

TECHNICAL INFORMATION

Alcohol by volume	13.3%
pH	3.74

TASTING NOTES

A lovely, intense dark red with a carmine hue, the wine reveals blackberry and bilberry aromas together with spice and white pepper notes. From a fresh and full attack, the forward but silken tannins give way to a smooth and creamy texture with hints of vanilla and mint, highlighting the nobility of Cabernet Sauvignon. The impression of elegance lingers long on ripe fruit flavours and touches of liquorice.

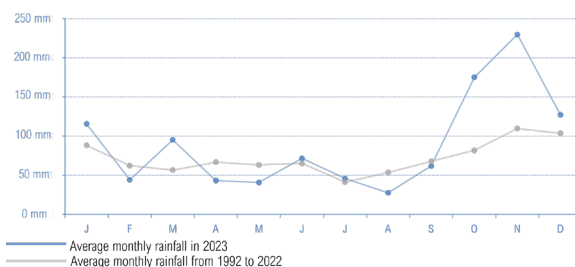
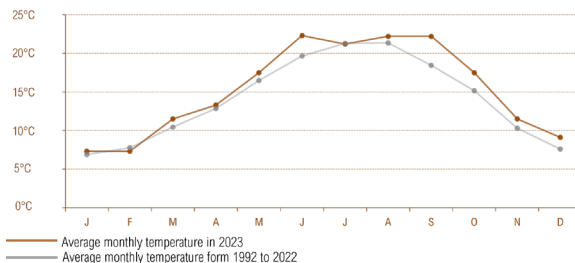


Aile d'Argent

2023 VINTAGE

VINTAGE REPORT

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VINEYARD

Surface area in production 9 ha (22 acres)
 Average age 14 years
 Type of soil Sandy gravel

MATURING

New barrels 45%
 Duration 9 months

VEGETATION CYCLE

BUDBREAK
 9 to 12 April

FLOWERING
 31 May to 3 June

VERAISON
 2 August

HARVEST

29 August to 6 September

VARIETAL MIX

Sauvignon Blanc 50%
 Sémillon 44.5%
 Sauvignon Gris 5%
 Muscadelle 0.5%

TECHNICAL INFORMATION

Alcohol by volume 13.5%
 pH 3.20
 Malolactic fermentation 0%

TASTING NOTES

Pale yellow with green highlights, the wine is both intense and expressive on the nose, opening on citrus and white fruit aromas then going on with airing to reveal tropical fruit, mineral and white pepper notes. From a fresh and zesty attack with hints of lemon and spice, it shows a smoother, creamier side on the palate, revealing pastry, feijoa and apricot flavours, while roasted, toasted notes harmoniously accompany the finish.