

CHATEAU
CLERC MILON
GRAND CRU CLASSÉ
PAUILLAC



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CHÂTEAU CLERC MILON THE MODERN INTERPRETATION OF A GREAT WINE

ACQUIRED BY BARON PHILIPPE DE ROTHSCHILD IN 1970,
CHÂTEAU CLERC MILON HAS COME TO EXEMPLIFY THE ELEGANCE
OF GREAT MÉDOC AND PAUILLAC WINES. THANKS TO THE WORK UNDERTAKEN
OVER THE LAST 50 YEARS BY THE ROTHSCHILD FAMILY AND THE PEOPLE
AT THE HISTORY-FILLED ESTATE, IT HAS BEEN ABLE TO RECLAIM
ITS PRIME POSITION AMONGST CLASSIFIED GROWTHS AND REVEAL
ALL THE POTENTIAL OF ITS VINEYARD AND ITS EXCEPTIONAL TERROIR.
HAVING REINVENTED ITSELF, THE ESTATE NOW OFFERS HIGHLY PRECISE WINES
WITH A BRIGHT, UNIQUE AND DISTINCTIVE PERSONALITY.

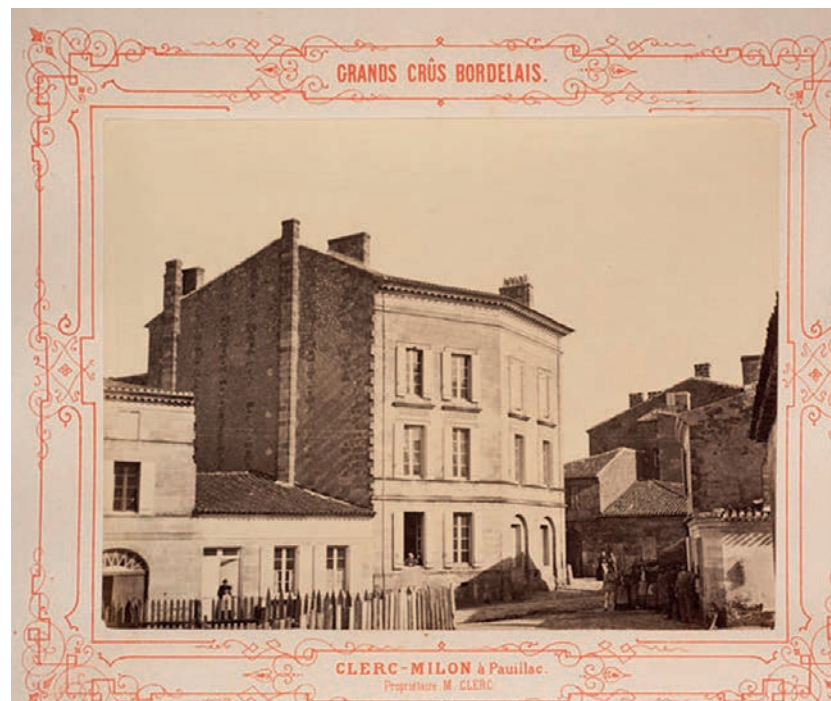


I, Clerc Milon

*Friend, count two words, the two words of my name,
That of a great wine: Clerc Milon, the same.
My crest and my valley in vine-clad finery,
My ipe wood temple, my terrace and winery,
Philippine's wish and Peduzzi's design...
Whether to visit, to taste, to lunch or to dine,
You come as a friend and leave with good cheer:
A stone's throw from Mouton, I welcome you here.*

THE RISE OF A GREAT WINE

AT THE OUTBREAK OF THE FRENCH REVOLUTION, **THE ESTATE THAT WAS TO BECOME CHÂTEAU CLERC MILON WAS TIED TO THE SEIGNEURIES OF LAFITE AND MOUTON**, WHICH WOULD THEMSELVES BECOME THE TWO FAMOUS FIRST CLASSIFIED GROWTHS BELONGING TO TWO DIFFERENT BRANCHES OF THE ROTHSCHILD FAMILY.



Clerc Milon in the mid-19th century, illustration in Les Grands Crus Bordelais (1867).
Author: Alfred Danflou. Reproduction: Adrienne Barroche. © Région Nouvelle Aquitaine.
General Inventory of Cultural Heritage, Gironde Departmental Council.

The name Clerc Milon is derived from that of its historic owners, **the Clerc family**, who acquired the estate when it was sold as a national asset after the Revolution. Milon, a reference to the eponymous neighbouring Pauillac hamlet, was added in 1850 to give the estate the name it still bears today.

A few years later, as witness to the reputation it had acquired, it was naturally included in the **1855 CLASSIFICATION OF MÉDOC AND SAUTERNES GROWTHS**.

The Mondon family took ownership of a large part of the estate in 1882 and in turn added their name to that of the Château, the wine being sold as Château Clerc Milon-Mondon. The estate subsequently changed hands several times as it was passed down through generations. By 1960, when it was inherited by Jacques Vialard, a notary in Pauillac, it had become very run down.

“I knew we had to give Clerc Milon its own home, so that it could be itself.”

Baroness Philippine de Rothschild at the inauguration of Château Clerc Milon

In 1970 Baron Philippe de Rothschild, guided by his knowledge of the kind of terroirs from which great wines are made, purchased Château Clerc Milon.

He sought to shine the spotlight on its unique personality and to give it a special position amongst Classified Growths.

At the time the wine, like many other Bordeaux wines, was no longer held in such high regard as had once been the case. Nevertheless, Baron Philippe believed that it deserved to take its rightful place alongside Château Mouton Rothschild and Château d’Armailhac, the other two Pauillac estates owned by the family, and immediately started to renovate the vineyard.

On Baron Philippe’s death in 1988, his daughter Baroness Philippine de Rothschild took over management of all the family estates. At Château Clerc Milon, which had by then regained favour with wine lovers, she continued her father’s work with characteristic determination.

In the early 2000s, after many years dedicated to restoring the vineyard, she decided to endow the estate with technical facilities that would reflect the high quality standards she had set herself. **A new winery was inaugurated in 2007.**

She also wanted the estate to have a proper château, in other words a home, and decided to root it firmly in its time. She entrusted the project to the architect Bernard Mazières and the scenographer Richard Peduzzi, who she also commissioned to renovate the Mouton Rothschild vat room in 2012. In 2011, the old building made way for

a modern architectural complex, spanning almost 3,600 square metres, consisting of a rectangular building covered in wood cladding and surrounded by a large terrace overlooking the vines. **ITS HIGH, CONTEMPORARY SILHOUETTE AND PROUD FAÇADE GIVE IT ALL THE CHARACTERISTICS OF A DECIDEDLY MODERN ESTATE.**



Baroness Philippine made Château Clerc Milon **AN AMBASSADOR FOR THE ART OF HOSPITALITY**. A large reception room, with French windows leading onto the impressive terrace, offers a unique view of the vineyard. The adjoining dining room hosts more intimate lunch or dinner parties in a

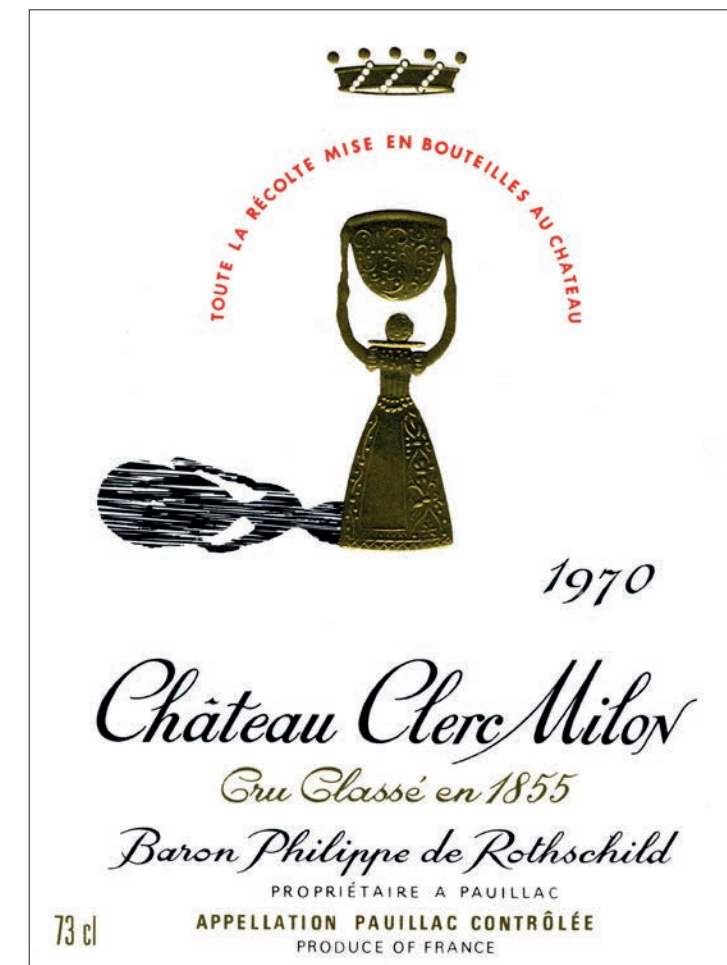
setting that reflects the family's strong interest in art from the Far East. In a refined scenography, subtle details adorn different parts of the Château, such as the imposing staircase leading to the half-underground barrel hall and its wall chequerboarded with square wooden tiles.



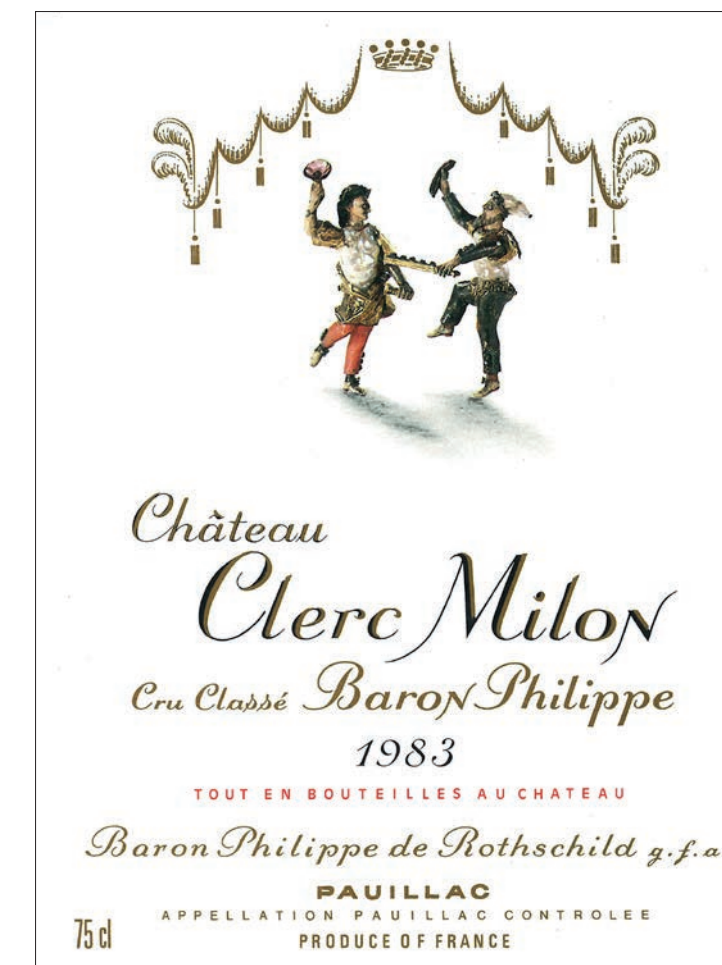
Philippe Sereys de Rothschild, Camille Sereys de Rothschild and Julien de Beaumarchais de Rothschild.

In 2014, on Baroness Philippine de Rothschild’s death, her three children, **Camille and Philippe Sereys de Rothschild and Julien de Beaumarchais de Rothschild** took over and in turn **continued to develop Château Clerc Milon with the same enthusiasm and quest for modernity.**

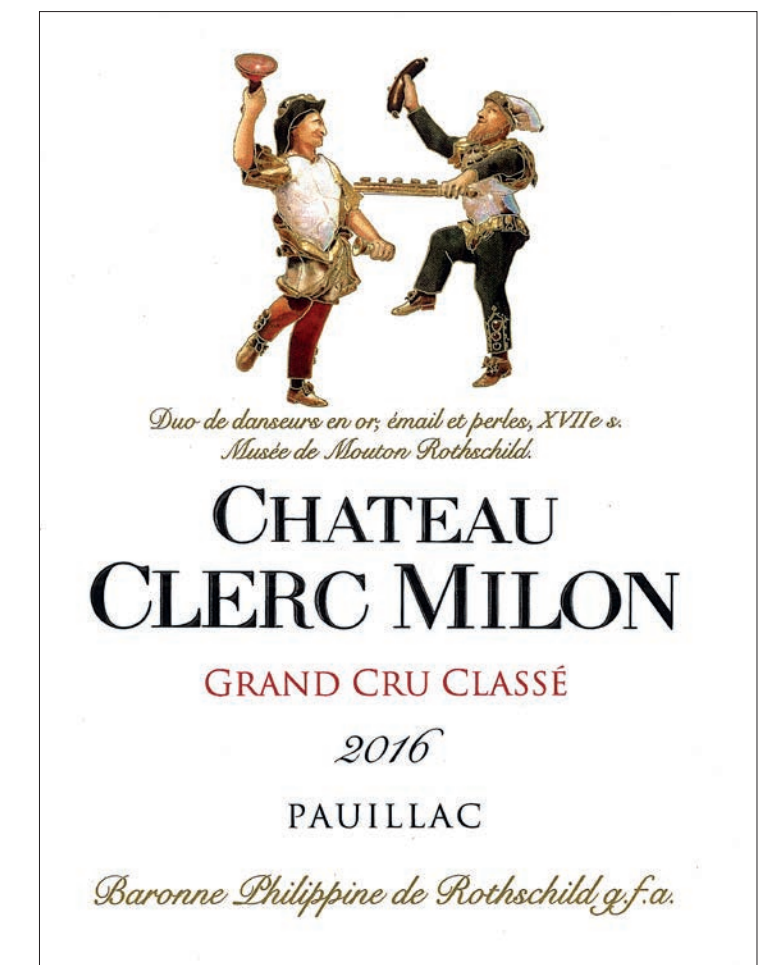
In one feature that demonstrates the Rothschild family’s hallmark spirit of innovation, they created a hologram to show visitors the story of the estate’s label in a celebration of the art of dance.



THE LABEL is a key element of the wine’s personality. When Baron Philippe acquired Château Clerc Milon, he illustrated the label with a reproduction of a ***Jungfraubecher***, a silver-gilt marriage cup made by a 17th-century German goldsmith, that was part of his private collection displayed in the Museum of Wine in Art at Château Mouton Rothschild.



In 1983, it was replaced by **A PAIR OF DANCERS**, which is also a reproduction of another piece from the museum, a precious miniature made of gold, enamel and pearls that belonged to **Catherine II, empress of Russia**, and is inspired by characters of the Commedia dell’Arte.



Baroness Philippine chose this item because it reflected her love of the performing arts, and more specifically of theatre, since her first career was as an actress, notably at the Comédie Française.

Now more than ever, the label embodies Château Clerc Milon, with the wine being known on several international markets as “the two dancers”.



Over the last few years, the current owners have continued to enhance the estate with exterior landscaping. Château Clerc Milon now has **A GARDEN** in which a host of local plants match and complement century-old trees.

A permaculture vegetable garden was established in 2021. Several varieties of heirloom vegetables are grown there, as well as berry fruit and aromatic plants, for use by the chefs who work in the estates' kitchens. The compost spread on the vegetable garden is made from recycled green waste. Six beehives for European dark bees from the Landes region, a local species, were also installed by a local beekeeper, as well as nesting boxes for birds.



A UNIQUE TERROIR

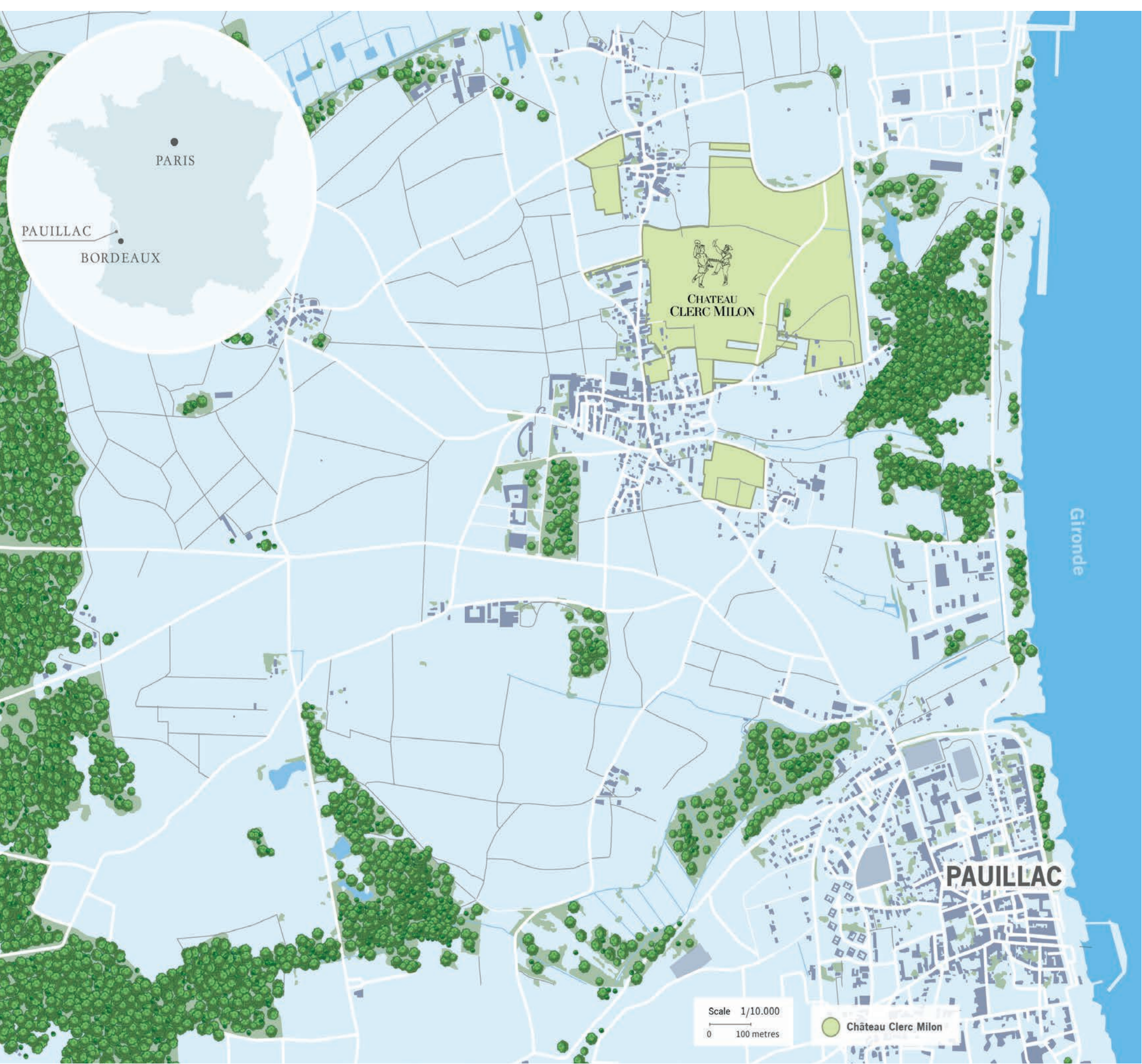
THE CHÂTEAU CLERC MILON VINEYARD IS IN A UNIQUE LOCATION. BORDERING TWO FIRST CLASSIFIED GROWTHS, IT COVERS 41 HECTARES (100 ACRES) IN A SINGLE SWEEP, MUCH OF IT ON THE BEAUTIFUL MOUSSET OUTCROP OVERLOOKING THE GIRONDE ESTUARY.



The natural landscape has been shaped over time to form a terrace of windblown gravel and sand deposited over 35,000 years ago. Its many pebbles rest on a clay-limestone base which outcrops in the eastern part of the estate. This patchwork of soils, united by a gravel core, is perfectly suited to growing all the traditional grape varieties of the region.

Cabernet Sauvignon is planted on the plots with deep gravel, a soil ideal for the expression of its subtle character. Cabernet Franc is grown in the eastern part of the estate on soils with more limestone, in a relatively high proportion for the Médoc region, yielding grapes of particularly high quality.

Merlot is planted on its preferred terroir, at the heart of the estate on the slopes of the outcrop, where the soils have more clay.



Grape varieties (2024 data)
 Cabernet Sauvignon: 54%
 Merlot: 37%
 Cabernet Franc: 9%
 Carmenere: 1.5%
 Petit Verdot: 1%

The vineyard's slopes and proximity to the Gironde estuary create a unique topography and microclimate. THE ESTUARY and its sea breezes moderate temperature variations and protect the vineyard from extreme heat or cold. It is this configuration that regulates airflow and humidity, creating a highly favourable microclimate. The slope, 23 metres above sea-level at its highest point and 7 at its lowest, combined with the furrows of the outcrop, allows for natural drainage of the soil and ideal exposure to sunshine. This protection is enhanced by a south/south-east exposition, ideal for the grapes to ripen.

The work carried out continuously over the last 50 years has given the people working at Château Clerc Milon a better understanding of this unique terroir and its diversity. As a result, they have better matched grape varieties to each plot in order to reveal the estate's full potential.

The vineyard, much of it planted in the early 20th century, offers a singular genetic heritage. Château Clerc Milon also has **one of the oldest plots of Carmenere in the Bordeaux vineyard. Planted in 1948**, for many years it represented a substantial proportion of the variety remaining in the region.



A TAILOR-MADE VAT ROOM AND BARREL HALL

CHÂTEAU CLERC MILON IS UNUSUAL IN BEING LOCATED AT THE HEART OF THE VILLAGE OF POUYALET. WHEN THE ARCHITECTS AND BARONESS PHILIPPINE FIRST STARTED THINKING ABOUT THE BUILDING, THEY WANTED TO COMBINE THE TECHNICAL AND RECEPTION FACILITIES WHILE OPTIMISING SPACE. THEY WERE GUIDED BY THE PRINCIPLE THAT THE CHÂTEAU, BOTH AS A BUILDING AND A PLACE FOR WINEMAKING, SHOULD BLEND IN PERFECTLY WITH ITS SURROUNDINGS.

THE VAT ROOM was conceived to express the full potential of the estate's terroirs and grape varieties. Its design accommodates very precise parcel selection as well as the pace at which the grapes ripen, so that each parcel, or even part of a parcel, can be harvested at exactly the right time and vinified separately. All 40 stainless-steel vats are fitted with a double-wall system that reduces energy loss by 30% and with a temperature control system.



THE VATS are gravity-fed. That is where space optimisation comes into its own: **the vat room and barrel hall are half underground**, which means that after the grapes have been harvested by hand in small open crates, they arrive on the first floor and are fed into the vats on the ground floor by gravity, reducing the need for handling.

The vat room being half underground also naturally regulates the temperature, which is both efficient and crucial in reducing power consumption. The roof is covered with over 300 square metres of solar panels which meet part of the power requirements for the vat room and barrel hall.

The two-storey building reflects the wish to combine winemaking and hospitality. The people working can carry on with their tasks uninterrupted while visitors reach the main dining room and the terrace via a platform that overlooks the vat room and offers a panoramic view of its innovative and modern architecture.

Large windows have been placed all around the top of the building to allow natural light in, despite its unusual layout.



THE BARREL HALL located below the vat room, can hold more than 1,000 barrels. Several passages link the two rooms, making it easier to carry out winemaking tasks such as transferring the wine into barrels and racking before bottling. Both Château Clerc Milon and Pastourelle de Clerc

Milon, the estate's second wine, are matured in the barrel hall, where the temperature is constantly controlled and monitored. Château Clerc Milon is matured for 18 months in French oak barrels, 55% of them new. Pastourelle de Clerc Milon is matured for 12 months in second-fill barrels.



The main access is via an imposing wooden staircase that plays with perspective. The walls of the barrel hall are covered in square wooden tiles made from the oak trees used for barrels, creating a dialogue between the roundness of the barrels and the straight lines of the staircase and chequered wall.

The barrel hall also has a tasting room with a unique view of the vineyard. That is where the hologram showcasing the Château label comes to life, hidden behind a movable wall decorated with the same wooden chequerboard motif as the barrel hall.

Wood and stone are the predominant materials featured throughout the building, giving it **a feeling of modernity but also of deep attachment to the terroir.**



EXPERTS AT WORK

THE AMBITION OF MAKING CHÂTEAU CLERC MILON
ONE OF THE GREAT MÉDOC WINES
HAS BEEN ACHIEVED IN SEVERAL STAGES.
RESTORING THE VINEYARD WAS THE FIRST,
FOLLOWED BY THE CREATION OF EFFICIENT
AND INNOVATIVE PRODUCTION FACILITIES.



Caroline Artaud.

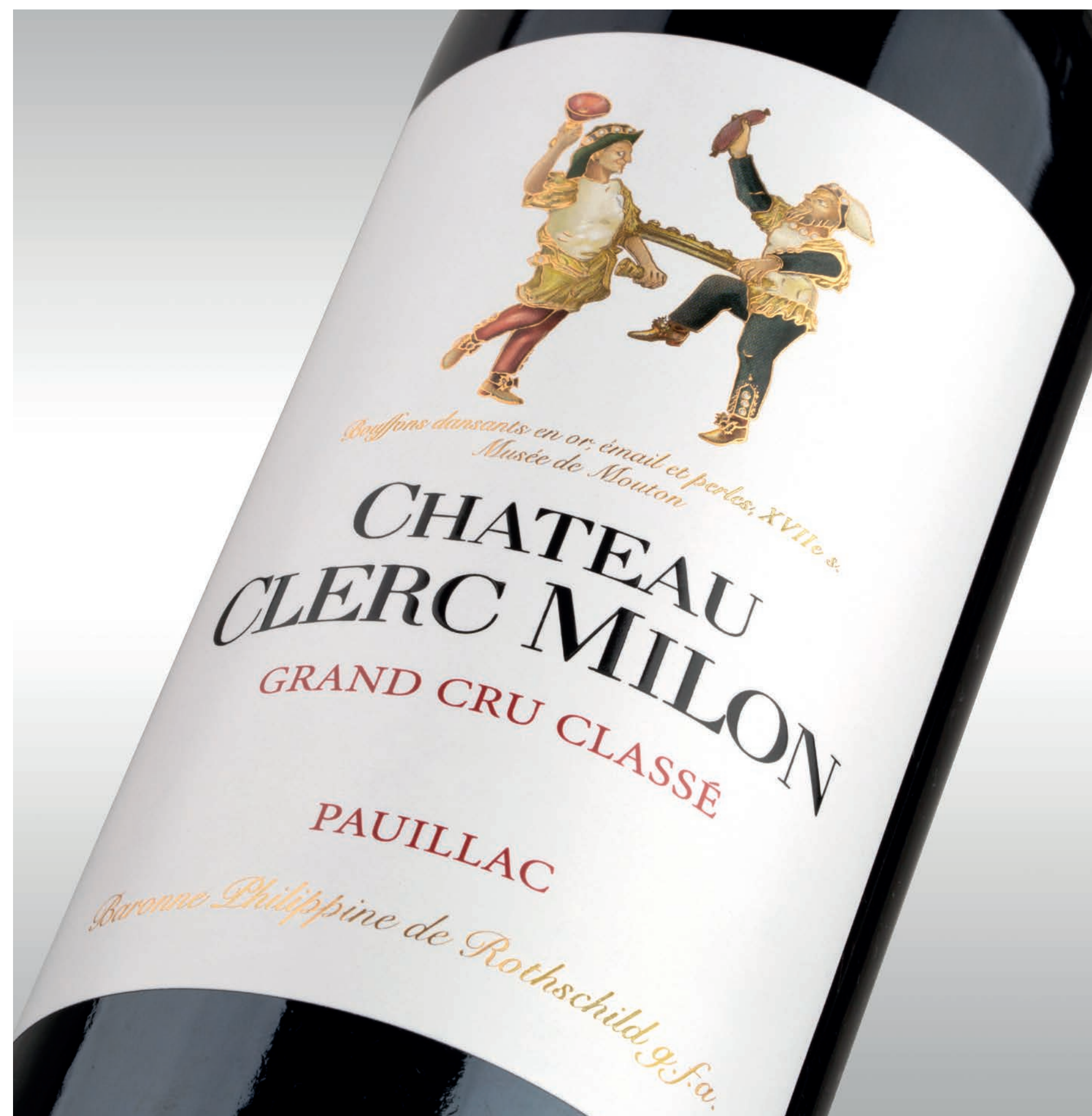
Château Clerc Milon has had its own team since 2009, headed by estate manager **Caroline Artaud** since 2020. She is supported by vineyard manager **Richard Martin** and cellar-master **Frédéric Faure**. The three of them, with the help of thirty highly-trained employees, strive to reveal the intrinsic quality of Clerc Milon and to make wines with a unique, distinctive style.



Richard Martin, Caroline Artaud and Frédéric Faure.

INNOVATION AND TRANSMISSION are key concepts for Château Clerc Milon. In the vineyard, several trials are being carried out of technical itineraries that use natural inputs. Preserving and enhancing biodiversity is a priority, preference is given to techniques such as pruning that respects sap flows, ultra-modern equipment is being tested with research and development organisations, while the study of soils has given a better understanding of the vineyard and allows for less use of treatments.

The family's three Pauillac estates, Château Mouton Rothschild, Château Clerc Milon and Château d'Armailhac are managed by **BARON PHILIPPE DE ROTHSCHILD SA**, whose chairman is Philippe Sereys de Rothschild. Under his direction and that of Ariane Khaida, Executive Director of the Châteaux and Estate Wines Division, complemented by the technical skills of Head Winemaker Jean-Emmanuel Danjoy, all the estates share their knowledge and expertise in the quest to produce great wines from exceptional terroirs.



THE WINES: THE EPITOME OF PRECISION AND ELEGANCE

WITH TIME AND THE WORK CARRIED OUT IN
THE VINEYARD AND WINERY,
CHÂTEAU CLERC MILON HAS COME INTO ITS OWN.

One of the wine's distinctive features is its blend, which combines five typical Bordeaux grape varieties: **CABERNET SAUVIGNON, MERLOT, CABERNET FRANC, PETIT VERDOT** and **CARMENERE**. It is a true reflection of the vineyard, requiring **exacting standards and precision**. Each variety's contribution is essential but must be in the right proportions, neither too much nor too little, to express the best of the estate, vintage after vintage.

CABERNET SAUVIGNON, the iconic grape of great Médoc wines that **finds its ideal terroir in Pauillac, is the main variety** with a proportion that can vary between 55% and 65% depending on the vintage. It brings structure and complex aromas and flavours on notes of red and black fruit, as well as hints of peppery spice, cedarwood and graphite, and can also reveal a minty character in cooler vintages. It gives the wine ideal balance between power and elegance, offering great ageing potential.

CABERNET FRANC brings freshness, expressed in fresh red fruit aromas and flavours and floral touches of violet. Less powerful than Cabernet Sauvignon, it contributes to Château Clerc Milon's **elegance and depth** while also expressing the salinity of the limestone that outcrops in the parcels closest to the estuary. Representing close to 10% of the blend, this relatively high proportion is another distinguishing feature of the wine.



Frédéric Faure, Jean-Emmanuel Danjoy, Caroline Artaud, Richard Martin.



MERLOT often makes up 25% to 35% of the final blend. It complements the Cabernets with its **full and smooth character, its velvety mouthfeel** and its succulence revealed in fruit notes of cherry and strawberry, along with touches of chocolate and truffle.

This rich and complex array of aromas and flavours is set off by the **spice notes of PETIT VERDOT**. Just as a touch of pepper seasons a recipe, its presence, however discreet, is no less important for the final balance of the blend.

CARMENERE, with its powerful tannic structure, here reveals its whole character. **It gives the best of itself** alongside the Cabernets and Merlot, bringing subtle notes of wilted rose petals and violet. Making up 1 to 2% of the final blend, **it is an essential element of Château Clerc Milon.**



Pastourelle
de
CLERC MILON



The estate also produces **A SECOND WINE:** Pastourelle de Clerc Milon. First made in 2009, it was not named or sold until 2015. Coming from the same terroirs as its senior, Pastourelle de Clerc Milon has been sold *en primeur* as of the 2020 vintage. Often containing a little more Merlot than the first wine, the blend is still dominated by Cabernet Sauvignon and rounded off by Cabernet Franc.

An ideal introduction to Château Clerc Milon, Pastourelle de Clerc Milon is a more approachable wine, built on freshness, fruit and succulence while still asserting its **PAUILLAC ORIGINS.**

The wine's name is reminiscent of Château Clerc Milon and its dancers. Pastourelle was a style of sung poetry in the Middle Ages and is also the name of a dance figure, originally a quadrille.

When choosing the name for this wine and registering the brand Pastourelle we discovered that it had already been registered by none other than Baron Philippe de Rothschild himself, a sign that the name was both appropriate and predestined!

CHÂTEAU CLERC MILON AND THE PERFORMING ARTS

ART IS PRESENT AT ALL THE FAMILY ESTATES AND AN INTEGRAL PART OF THEIR CHARACTER. CHÂTEAU CLERC MILON, IN PART THROUGH ITS LABEL, PAYS PARTICULAR TRIBUTE TO THE PERFORMING ARTS, BARONESS PHILIPPINE'S FIRST PASSION (SHE WAS AN ACTRESS AT THE COMÉDIE FRANÇAISE FOR A NUMBER OF YEARS BEFORE JOINING THE WORLD OF WINE AND THE FAMILY ESTATES).



After Baroness Philippine's death, her children, Camille and Philippe Sereys de Rothschild and Julien de Beaumarchais de Rothschild, created the **Philippine de Rothschild Corporate Foundation**, in 2015 to honour her memory through her passion for culture and the arts. The Foundation aims to support cultural activity in the Bordeaux region and give young people access to culture, especially the performing and production arts.

The **CLERC MILON DANCE PRIZE** was created under its aegis in 2016. At each edition, the prize is awarded to two talents from the **Bordeaux National Opera ballet company**, reflecting Baroness Philippine's long-standing links with Bordeaux National Opera, further strengthened by her children since. From one generation to the next the tradition of patronage of the arts, always a vocation and a source of pride for the Rothschild family, is thus perpetuated and renewed.

www.chateau-clerc-milon.com
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Drink responsibly.

