



CHATEAU HAUT-BRION



## *Le Clarence de Haut-Brion*

*2007*

Château Haut-Brion's tasting notes :

The color is close to a ruby red with tinges of violet. The nose is rather discreet but swirled around it slowly reveals itself. Its aromatic palette underlines its obvious provenance from a great 'terroir' but, for the first time in ages, the nose is as seductive as its alter ego, La Chapelle de La Mission. In the mouth we have a confirmation of a "gourmand" Clarence. Usually modest it now comes across with a full and rich mouth. Starting with the 2007 vintage the second wine of Château Haut-Brion has changed its name and packaging. With the 2007 vintage, Le Clarence de Haut-Brion is born under a bright star.

Weather conditions

Temperature sum : 3 337°C.

Rainfall : 409 mm

Number of days over 30°C : 9

Harvesting began : August 28th – October 5th.

Current vintage notes

Both winter and spring this year were characterized by mild and humid conditions, particularly conducive to the spread of certain vine ailments. Never have the tractors worked more diligently to protect the vines and their fruit. Never has such a great deal of manual labour been necessary to carry out canopy management tasks not feasible using machines when only the best possible results will do: early removal of leaves from late June on the east (morning sun) side, carefully executed thinning of laterals and shoots to lighten the burden on the vine, but also to distribute the remaining clusters for better aeration, and a later, meticulous removal of further leaves so as not to damage the berries on the west (afternoon sun) side.

Fair weather during the month of September permitted an unhurried harvest season, involving the participation of no fewer than 200 people to accomplish the crucial and exacting sorting process.

The 2007 vintage will therefore serve as a benchmark to assess progress made in Bordeaux winegrowing practices.



*Domaine Clarence Dillon*

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