



CHATEAU HAUT-BRION



Le Clarence de Haut-Brion

2008

Château Haut-Brion's tasting notes :

Color purplish red and quite dense. The nose is mature with traces of berries, both red and black. On the palate the approach is of amazing freshness. The structure though powerful does not overwhelm the evident aromas. Surely, this second wine will surprise by its greatness!

Weather conditions

Temperature sum : 3 254°C.

Rainfall : 476 mm

Number of days over 30°C : 10

Harvesting began : September 8th – October 17th.

Current vintage notes

In years when Bordeaux winegrowers face adverse weather conditions, they usually speak of a millésime de vigneron, meaning that only the most perspicacious, courageous and committed professionals will be able to produce quality wine.

This was the case in 2008, where a rainy and cool spring impeded vine growth and meant a late start for blossoms. In addition, a relatively cold and slightly moist August slowed the ripening of grapes. With the harvest period beginning about ten days after the date selected the previous year, 2008 was therefore a rather late vintage.

In such a case, the behavior of the vine depends on the quality of the soil in which it is planted, but also to a great extent on the winegrower's expertise and the hours of labor expended by personnel in the vineyard, before the harvest.

As these two conditions for success were present at both of Domaine Clarence Dillon's properties, 2008 proved an exceptional year for the quality of our white wines and a very good year for our red wines, similar to the 1988 vintage in style and to the 2004 in structure.



Domaine Clarence Dillon

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