



CHATEAU HAUT-BRION



Le Clarence de Haut-Brion

2010

Château Haut-Brion's tasting notes :

This wine is a deep purplish-red in the glass, with brilliant highlights. Initially slightly reserved on the nose, it develops a fascinating complexity on aeration. Fresh red-berry fruit is accented by hints of warmer aromas, such as cocoa. The initial impression is very soft and soothing on the palate, but the tannic structure gradually affirms its presence, combining firmness with great finesse. This wine confirms our assessment from recent vintages that Le Clarence de Haut-Brion can certainly be considered a great wine.

Merlot Noir 52% Cabernet Sauvignon 36% Cabernet Franc 10% Petit Verdot 2%
Number of days over 30°C/86°F: 24
Date of the harvest: Sept. 9th – Oct. 9th

Weather conditions

Rainfall: 225 mm
Total production Gironde: 5,7 million hl
Number of days over 30°C/86°F: 24

Current vintage notes

A dry year with an arid summer.
The weather during the growing season, from early April to late September, was the driest since 1949. Total rainfall was just over half the average for the past 60 years: 225 mm compared to the usual 400 mm. (For your information, the wettest summer was 1992, with nearly 700 mm! Interestingly, 2005 was the second-driest vintage after 2010, with 229 mm). This water deficit caused dehydration in the vines, concentrating the grape juice and producing the highest values ever measured, particularly in terms of sugar content. The very cool nights promoted the accumulation of anthocyanins, so the 2010 red wines are the deepest-coloured in recent years.



Domaine Clarence Dillon

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