



CHATEAU HAUT-BRION



Le Clarence de Haut-Brion

2013

Château Haut-Brion's tasting notes :

The nose includes enticing hints of juicy ripe fruit such as cherry and the oak is perfectly integrated. The wine is intensely fruity on the palate with fine depth, a beautiful structure, and rich tannin. The very attractive aftertaste is full, round, and long.

57% Merlot, 16% Cabernet Franc, 27% Cabernet Sauvignon
Date of the harvest: Sept. 24th – Oct. 11th

Weather conditions

Rainfall: 492 mm
Total production Gironde: 3,84 million hl
Number of days over 30°C/86°F: 30

Current vintage notes

2013 was a veritable obstacle course for winegrowers. For a start, a rainy spring upset flowering, causing coulure and millerandage. Fungal diseases were nevertheless largely contained. Summer was warm and dry, although a heavy rainstorm in July with strong winds reduced the potential crop. The harvest took place later than usual, with alternating periods of sun and rain. Very rigorous sorting (both manual and with an optical sorting machine) meant that only fruit in good condition was retained. The weather conditions throughout the growing season led to a small crop, but modern winemaking techniques and close, expert attention guaranteed the quality of the wines.



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