



CHATEAU HAUT-BRION



## *Le Clarence de Haut-Brion*

*2014*

Château Haut-Brion's tasting notes :

The bouquet features subtle floral and fruity hints with overtones of forest undergrowth. The wine starts out very silky, going on to show considerable roundness on the middle palate. The rich, dense tannin beautifully complements the wine's body and intense fruitiness.

80% Merlot, 4% Cabernet Franc, 16% Cabernet Sauvignon

Date of the harvest: 11 sept. – 10 oct.

To drink ideally around: 2024 -2044

*Weather conditions*

Rainfall: 373 mm

Total production Gironde: 5,27 million hl

Number of days over 30°C/86°F: 10

*Current vintage notes*

2014 was marked by an extraordinary Indian summer that saved the vintage. Fine spring weather was conducive to a good start to the growing season. However, challenging summer conditions seriously slowed down ripening. Fortunately, the month of September was absolutely beautiful, with dry, extremely sunny weather accompanied by highs of close to 30°C. This superb weather, with cool night-time temperatures, enabled the grapes to ripen beautifully, and they were able to be brought into the vat house having reached a perfect level of ripeness.



*Domaine Clarence Dillon*

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