



CHATEAU HAUT-BRION



Le Clarence de Haut-Brion

2015

Château Haut-Brion's tasting notes :

The colour is very deep with attractive red highlights. The first impression on the nose is of ripe fruit. Swirling in the glass shows the bouquet's intensity and complexity. 2015 Clarence is tasty and full-bodied from the very first, going on to show refined, tight-knit tannin. The wine leaves an impression of freshness and plenty of volume, but without heaviness.

57% Merlot, 1% Cabernet Franc, 42% Cabernet Sauvignon.

Date of the harvest: Sept. 8th - Oct. 5th.

To drink ideally around: 2020/2035.

Weather conditions

Rainfall: 265 mm

Total production Gironde: 5,30 million hl

Number of days over 30°C/86°F: 30

Current vintage notes

The year 2015 appears to be the warmest and sunniest, throughout our country, since the beginning of meteorological statistics. A long heat wave and dry period allowed to achieve excellent flowering conditions until the arrival, in August, of miraculous rains. This rain enabled the vines to maintain the necessary water reserves and to provide requisite nourishment for perfect ripeness. The harvest began in September under a clear blue sky. Thanks to this ideal weather, we were able to wait for optimum ripeness for each grape variety. All the conditions are there to allow 2015 to join the greatest vintages of Bordeaux.



Domaine Clarence Dillon

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