



CHATEAU HAUT-BRION



La Clarté de Haut-Brion 2010

Château Haut-Brion's tasting notes :

Lovely, crystal-clear colour. Intense, highly-aromatic bouquet with lovely floral (acacia blossom) and fruity (peach) aromas. The wine is extremely fresh on the palate. It often sounds slightly negative to say that a wine is “easy to drink”. However, that is a pity – after all, is that not the primary reason why wines are made? 2010 La Clarté de Haut-Brion is already so enjoyable that this would certainly be an appropriate descriptor.

Sémillon 83% Sauvignon Blanc 17%
Date of the harvest: Sept. 1st – Sept. 10th

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.



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