



CHATEAU HAUT-BRION



La Clarté de Haut-Brion 2014

Château Haut-Brion's tasting notes :

The nose has appealing nuances of citrus, white fruit, and a discreet touch of oak. The wine starts out quite rich, going on to show freshness and crunchy fruit on the middle palate. The aftertaste confirms its exuberant fruitiness.

66% Sauvignon, 34% Sémillon.

Date of the harvest: 3 sept. – 12 sept.

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.



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