



CHATEAU HAUT-BRION



La Clarté de Haut-Brion 2015

Château Haut-Brion's tasting notes :

2015 La Clarté has a very attractive, expressive nose of citrus, especially grapefruit, with lemon nuances. The wine starts out very rich and attractive on the palate with medium volume, as well as plenty of depth and attractive flavours.

27% Sauvignon Blanc, 73% Sémillon.

Date of the harvest: Aug. 28th - Sept. 8th.

To drink ideally around: 2020/2030.

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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