



CHATEAU HAUT-BRION



Château Haut-Brion Blanc

2000

Château Haut-Brion's tasting notes :

Fruit aromas gain the upper hand over floral notes. At first, ripe Sauvignon dominates, through fresh mint with a touch of anise, telltale musk emboldened with suggestions of almonds and hazelnuts ever so slightly caressed with praline. But floral cadences are still present: those of the vine itself, all in delicacy and finesse, but mint, elder flower and linden are also easily distinguished. The wine offers a plump yet elegant structure, mellow and very complex. Aromas typical of the best dessert wines are also revealed: toasted almonds, with a hint of incense and beeswax. Exceptionally long finish.

Weather conditions

Rainfall: 436 mm

Total production Gironde: 6.80 million hl

Number of days above 30°C/86°F: 21.

Date of the harvest: 13th to 29th September.

Current vintage notes

A mild start to the year, a very wet, hot spring, followed by a dry, scorching summer: such were the weather features of this year, which has become legendary both through its date and the quality of wine produced.

Temperature records were broken: 1.5°C above average over the twelve months – a massive difference. September, hot and dry, followed suit, allowing harvesting to take place in the best possible conditions.



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