



CHATEAU HAUT-BRION



Château Haut-Brion Blanc

2004

Château Haut-Brion's tasting notes :

Superb color with green highlights. Although closed-in, the nose already shows signs of great complexity and balance. The floral overtones blend admirably with hints of citrus and peach.

Beautiful balance on the palate between the richness of Sémillon and the freshness of Sauvignon Blanc. Very long, beautifully concentrated aftertaste. This Haut-Brion blanc is reminiscent of the 2001 and 99 vintages.

Weather conditions

Sum of temperatures : 3365 °C

Rain : 325 mm

Days where temperature above 30 °C : 21

Harvest : from 06/09/2004 to 06/10/2004

Current vintage notes

The year 2004 began with an extremely rainy month of January. In spite of this marked humid start up, the year 2004 in finis finale turned out to be short on the humidity factor. The flowering at the beginning of June took place under perfect climate conditions and was swift with a pleasing equilibrium. The August rain was for the most part concentrated during the last two weeks. As a result we decided to remove some of the leaves covering the bunches on the vines. This maneuver enabled the harvesting of ripe and healthy grapes during the superb month of September. The picking of the white grapes began on September 6th and the red grapes on September 16th.



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