



CHATEAU HAUT-BRION



Château Haut-Brion Blanc

2008

Château Haut-Brion's tasting notes :

Intense, fruity nose where the notes of ripe Sauvignon mingle with the power of the Semillon and leave impressions, (even before tasting), of denseness and white fruit, like peaches and apples. In the mouth it is long and silky. It gives an impression of a remarkable balance. This will be a very great Haut-Brion blanc.

Weather conditions

Temperature sum : 3 254°C.

Rainfall : 476 mm

Number of days over 30°C : 10

Harvesting began : September 8th – October 17th.

Current vintage notes

In years when Bordeaux winegrowers face adverse weather conditions, they usually speak of a millésime de vigneron, meaning that only the most perspicacious, courageous and committed professionals will be able to produce quality wine.

This was the case in 2008, where a rainy and cool spring impeded vine growth and meant a late start for blossoms. In addition, a relatively cold and slightly moist August slowed the ripening of grapes. With the harvest period beginning about ten days after the date selected the previous year, 2008 was therefore a rather late vintage.

In such a case, the behavior of the vine depends on the quality of the soil in which it is planted, but also to a great extent on the winegrower's expertise and the hours of labor expended by personnel in the vineyard, before the harvest.

As these two conditions for success were present at both of Domaine Clarence Dillon's properties, 2008 proved an exceptional year for the quality of our white wines and a very good year for our red wines, similar to the 1988 vintage in style and to the 2004 in structure.



Domaine Clarence Dillon

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