



CHATEAU HAUT-BRION



Château Haut-Brion Blanc

2013

Château Haut-Brion's tasting notes :

The nose is concentrated, very expressive, and opulent with hints of pineapple, white fruit, and elegant understated oak. The Sauvignon Blanc comes through more than is usually the case. The wine manages a subtle balancing act between richness and power on the one hand, and brilliant, refreshing acidity on the other hand. The aftertaste is impressively long and vigorous.

66% Sauvignon, 34% Sémillon

Date of the harvest : Sept. 17th – Sept. 26th

Weather conditions

Rainfall: 492 mm

Total production Gironde: 3,84 million hl

Number of days over 30°C/86°F: 30

Current vintage notes

2013 was a veritable obstacle course for winegrowers. For a start, a rainy spring upset flowering, causing coulure and millerandage. Fungal diseases were nevertheless largely contained. Summer was warm and dry, although a heavy rainstorm in July with strong winds reduced the potential crop. The harvest took place later than usual, with alternating periods of sun and rain. Very rigorous sorting (both manual and with an optical sorting machine) meant that only fruit in good condition was retained. The weather conditions throughout the growing season led to a small crop, but modern winemaking techniques and close, expert attention guaranteed the quality of the wines.



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