



CHATEAU HAUT-BRION



## *Château Haut-Brion Blanc*

*2014*

Château Haut-Brion's tasting notes :

The bouquet shows considerable finesse and elegance. The wine is very round on the palate, with impressive depth. The volume and concentration are beautifully complemented by fine acidity, and the aftertaste is fresh and hugely complex.

32% Sauvignon, 68% Sémillon.

Date of the harvest: 3 sept. – 11 sept.

To drink ideally around: 2024 -2044

*Weather conditions*

Rainfall: 373 mm

Total production Gironde: 5,27 million hl

Number of days over 30°C/86°F: 10

*Current vintage notes*

2014 was marked by an extraordinary Indian summer that saved the vintage. Fine spring weather was conducive to a good start to the growing season. However, challenging summer conditions seriously slowed down ripening. Fortunately, the month of September was absolutely beautiful, with dry, extremely sunny weather accompanied by highs of close to 30°C. This superb weather, with cool night-time temperatures, enabled the grapes to ripen beautifully, and they were able to be brought into the vat house having reached a perfect level of ripeness.



*Domaine Clarence Dillon*

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