



CHATEAU HAUT-BRION



Château Haut-Brion 2008

Château Haut-Brion's tasting notes :

A VERY GOOD YEAR

Beautiful dense red color. The nose is very mature and presents notes of red fruits dominated by blackberries and blackcurrants. In the mouth, the approach is dense and tight. The evolution is very impressive due to sheer volume and impressive soft tannins. The fruit presence is very persistent with an ending that is long and aromatic. This wine has a lot of flavor and taste. It promises to have a very long and beautiful future.

Merlot Noir 41%
Cabernet Sauvignon 50 %
Cabernet Franc 9 %

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 winemakers 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 winemaker'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