



CHATEAU HAUT-BRION



Château Haut-Brion 2013

Château Haut-Brion's tasting notes :

GOOD YEAR

Deep, dark red colour. The nose is very deep, with powerful aromas of black fruit and spice. The wine starts out quite powerful on the palate, but softens on the middle palate, developing a lovely velvety texture. The finely polished tannic structure is enhanced by considerable concentration and full, luscious body. The aftertaste is very long.

50% Merlot, 4,5% Cabernet Franc, 45,5% Cabernet Sauvignon

Date of the harvest: Sept. 24th – Oct. 11th

To drink ideally around: 2018-2023

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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