



CHATEAU HAUT-BRION



Château Haut-Brion 2015

Château Haut-Brion's tasting notes :

OUTSTANDING YEAR

Very beautiful, deep, garnet-red colour. The nose is ripe and concentrated. After swirling in the glass, it becomes more complex with hints of very ripe – but not excessively so – red and black fruit. There are also liquorice nuances and a soupçon of clove. The wine starts out with a very soft mouth feel and immediately shows tremendous volume and depth in every respect, with flavours reminiscent of ripe fruit and cocoa beans. The long aftertaste features mocha and slightly bitter coffee nuances. Barrel ageing will undoubtedly bring out more of this wine's greatness and confirm its place among the finest vintages of Château Haut-Brion. 50% Merlot, 8% Cabernet Franc, 42% Cabernet Sauvignon.

Date of the harvest: Aug. 28th - Oct. 5th

To drink ideally around: 2025/2055

Weather conditions

Rainfall: 265 mm

Total production Gironde: 5,30 million hl

Number of days over 30°C/86°F: 30

Current vintage notes

The year 2015 appears to be the warmest and sunniest, throughout our country, since the beginning of meteorological statistics. A long heat wave and dry period allowed to achieve excellent flowering conditions until the arrival, in August, of miraculous rains. This rain enabled the vines to maintain the necessary water reserves and to provide requisite nourishment for perfect ripeness. The harvest began in September under a clear blue sky. Thanks to this ideal weather, we were able to wait for optimum ripeness for each grape variety. All the conditions are there to allow 2015 to join the greatest vintages of Bordeaux.



Domaine Clarence Dillon

Copyright SAS Domaine Clarence Dillon