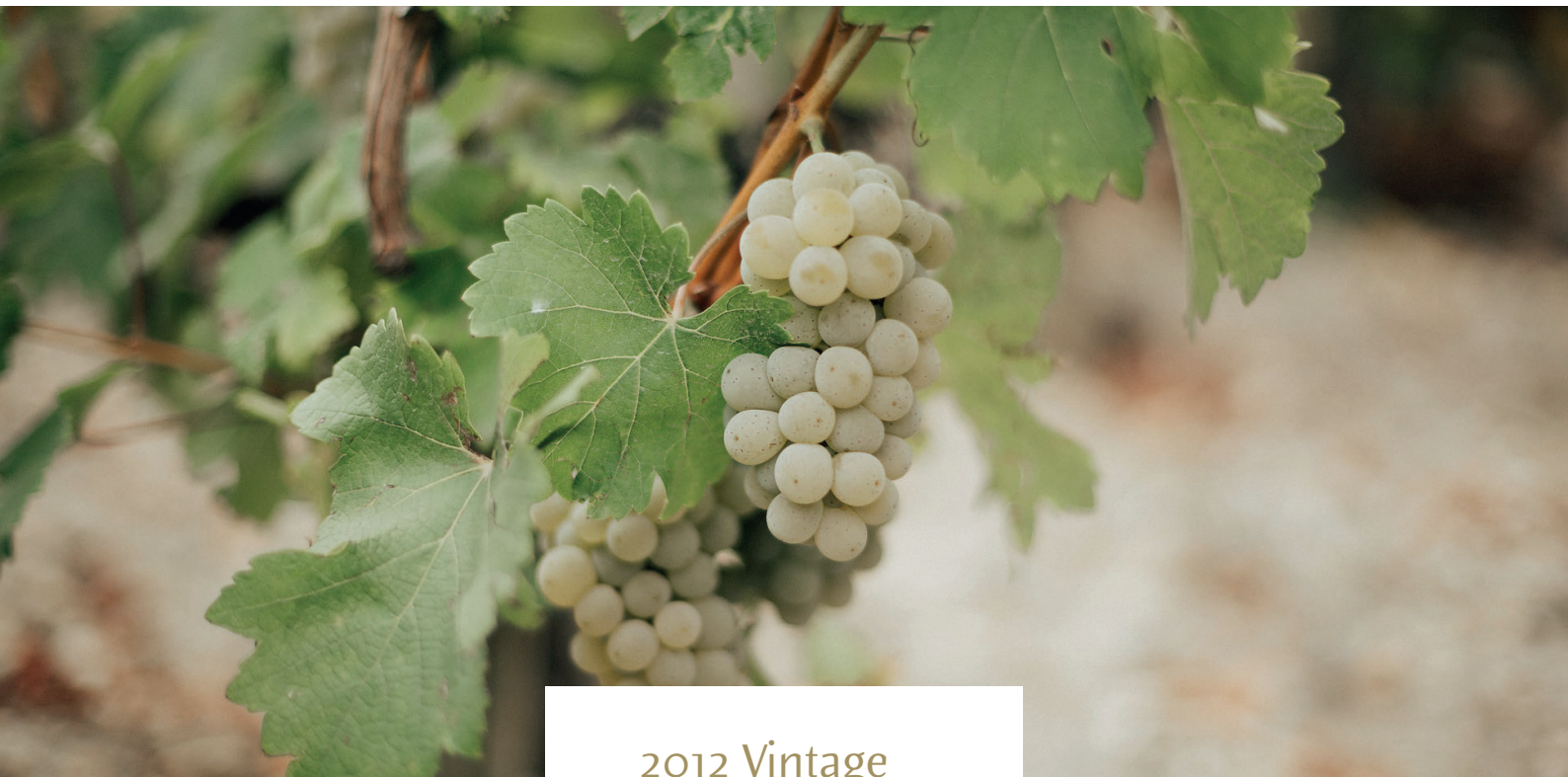




Domaine Clarence Dillon



2012 Vintage

The Climate

The 2012 vintage was uneven from bud break, which was disturbed by a cool, wet month of April, to *véraison* (color change), which took place over a long period. Fortunately, the months of July and August 2012 were ideal: warm and dry. This fine summer weather enabled us to do everything possible in the vineyard in order to make up for the poor spring weather. For two months, our team worked meticulously to make ripening as homogeneous as possible, and removed any green grapes at *véraison*. The harvest for both red and white wines began under sunny skies. 2012 is a truly fine vintage for early-ripening *terroirs* such as ours.

Some Technical Information

Harvest Dates From September 4th to 14th
Blend Semillon: 58%; Sauvignon Blanc: 42%
New barrels 58%
Alcohol 14%
Bottling date On June 17th 2013

Tasting note

There is a riot of aromas as soon as you put your nose into the glass. The considerable freshness is complemented by citrus (grapefruit) and tropical fruit (pineapple) nuances and even a touch of white truffle. This same aromatic complexity carries over to the palate, which is remarkably fresh and fruity. 2012 La Clarté de Haut-Brion is rich, with a soupçon of bitterness and a salty tang on the finish that calls for another glass. This is well and truly a delicious wine.

