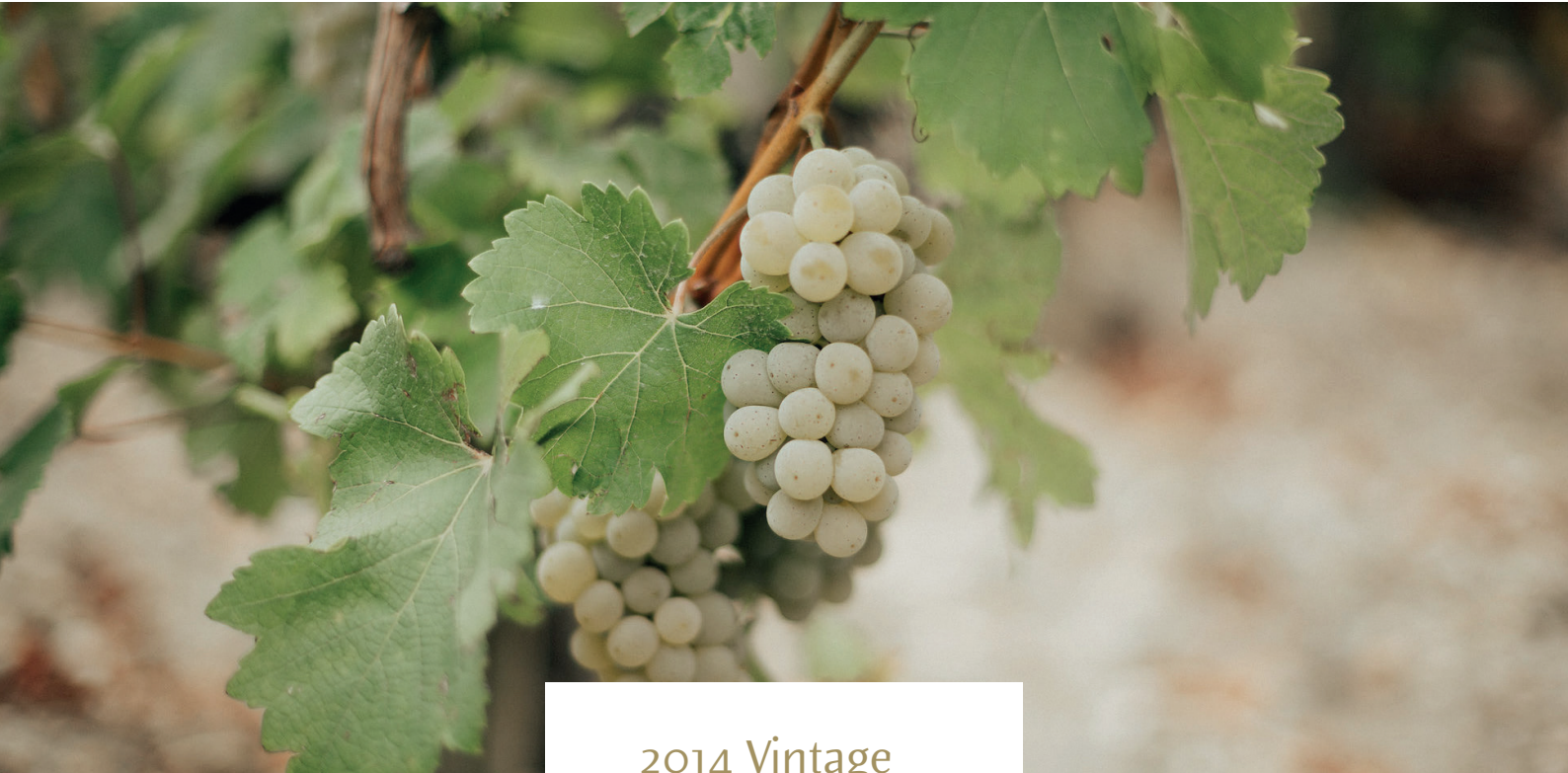




Domaine Clarence Dillon



2014 Vintage

The Climate

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.

Some Technical Information

Harvest Dates From September 3rd to 12th
Blend Semillon: 34%; Sauvignon Blanc: 66%
New barrels 39%
Alcohol 14.5%
Bottling date On the 10th of June 2015

Tasting note

The nose has appealing nuances of citrus, white fruit, and a discreet touch of oak. The wine starts out quite rich, going on to show freshness and crunchy fruit on the middle palate. The aftertaste confirms its exuberant fruitiness.

