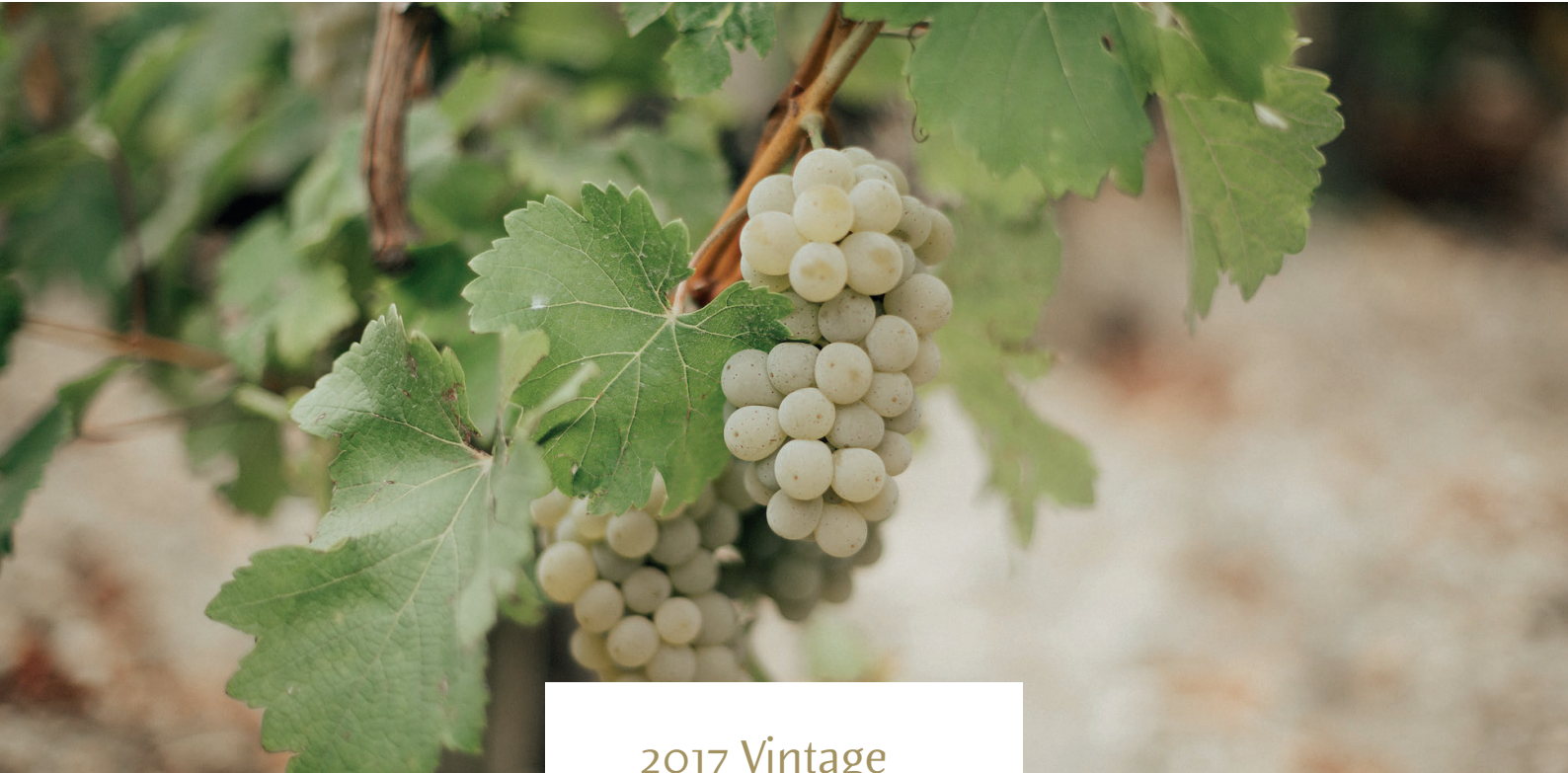




*Domaine Clarence Dillon*



## 2017 Vintage



### The Climate

Vegetative growth started on the 13<sup>th</sup> of March, then was accelerated by a warm, sunny spring. Two incidents of frost in late April served as a reminder to winegrowers that viticulture is fragile and that nature cannot be tamed.

The water deficit, which reached 50% in July and August, was a distinguishing feature of the vintage. However, thanks to significant rainfall in June, the vines were spared from the drought. Above-average sunshine and a spell of very hot weather (29 days over 30°C), moderated by relatively cool nights (enabling the grapes to ripen without stress) also resulted in favourable winegrowing conditions.

The outstanding fruit is reflected in our wines, which have managed to preserve the freshness vital to the balance we always seek. Weather during the month of September was fine for picking – with the exception of the second week, when it rained, although this precipitation helped the Cabernets to ripen slowly and well.

2017 has all the necessary qualities to become a benchmark vintage.

### Some Technical Information

**Harvest Dates** From the 22<sup>nd</sup> to the 31<sup>th</sup> of August

**Blend** Semillon: 69.4%; Sauvignon: 30.6%

**New barrels** 39%

**Alcohol** 14%

**Bottling date** On June 12<sup>th</sup> 2018

### Tasting note

Beautiful pale yellow colour with green highlights. The initial impression on the nose is elegant and fruity with notes of soft bread. Aromas of very ripe fruit, predominantly white peach, come to the fore with aeration. Starts out full-bodied on the palate with fruity notes, going on to reveal rich, round tannin. Overall, a very charming wine.