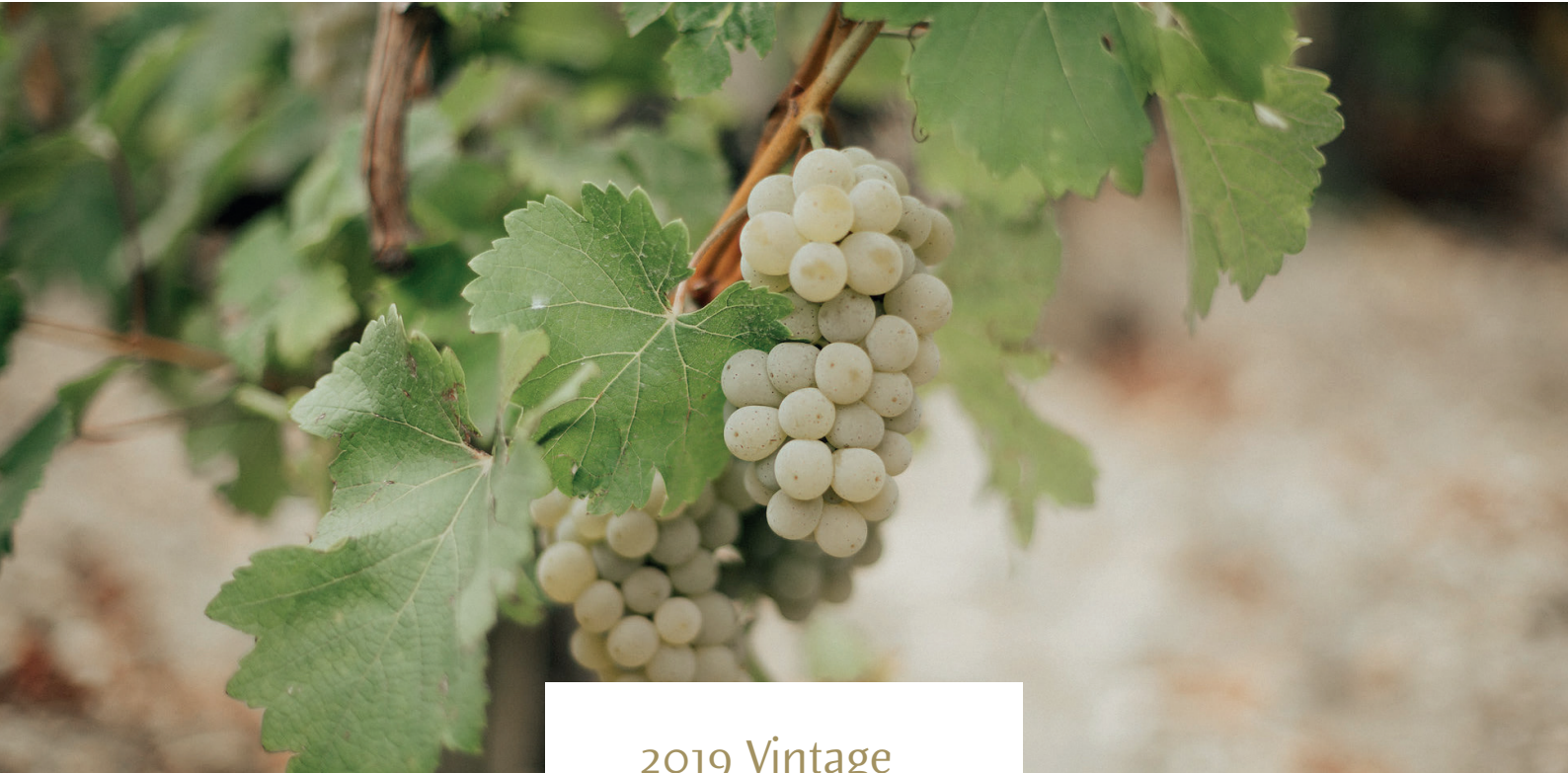




Domaine Clarence Dillon



2019 Vintage

The Climate

The winter of 2018-2019 was mild and dry. Cool temperatures in spring slowed down vine growth. Flowering took place in ideal conditions, without *coulure* (shot berries) nor *millerandage* (abnormal fruit set). Storm Miguel swept across the Nouvelle-Aquitaine region on the 7th of June, although our grapes were fortunately spared. Heavy, regular rainfall was conducive to vegetative growth, leading the vines to develop an impressive leaf canopy. The rain came to a sudden halt on the 22nd of June, and a series of successive heatwaves ensued. July was the third hottest in history after 2006 and 2013, with temperatures reaching a record-breaking 42°C on the 23rd. Fortunately, rain fell on the 26th, followed by cool nights in August, propitious to the synthesis of anthocyanins. *Véraison* (colour change) was slow but uninterrupted. September was marked by fine, dry and sunny conditions, interspersed by welcome rainfall. Thanks to this ideal spell of weather, all the grape varieties were harvested at peak ripeness and at a leisurely pace.

Some Technical Information

Harvest Dates From the 29th of August to the 10th of September
Blend Semillon: 48.3%; Sauvignon Blanc: 51.7%
New barrels 41%
Alcohol 13.5%
Bottling date 27 April 2020

Tasting note

Pale-yellow colour. The initial impression on the nose is relatively intense. Swirling in the glass reveals subtle aromas characteristic of Sauvignon Blanc, accompanied by hints of aniseed and spice. Starts out delicate and aromatic on the palate, becoming rich and full-bodied with wonderful acidity. Notes of white flowers follow through to the finish. A superb wine best enjoyed young.

