



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2024 Vintage

The Climate

Although 2024 was notable for being quite a cool year, it was nevertheless preceded by a mild and wet winter, causing budbreak to start early, as of mid-March. Flowering came late, but occurred in good conditions for the whites, but more diversely for the reds. The vine's resilience, supported and assisted by the teams' unfailing determination, enabled us to bring to good completion a challenging season, which gives us marvellous, expressive fruit and juices full of promise. The early terroir of Haut-Brion played its role of making things easier, by enabling the alcoholic degree we sought to be attained rapidly and therefore to begin the harvest with crop's good health protected. The harvest gave us grapes full of flavour and extremely careful sorting was carried out on arrival at the vat house, to ensure that we kept only good, healthy berries at a perfect stage of ripeness. Although this balancing act vintage encouraged contrasts to exist right up until the harvests, in the end it provided us with a final bouquet of expressive fruit, promising wines full of potential in the future.

Some Technical Information

Harvest dates from September 17th to October 4th

Blend Merlot: 45.7%; Cabernet Sauvignon: 32.3%

Cabernet Franc: 22%

New barrels 31%

Alcohol 13.1%

Tasting notes

The colour of this wine is a vivid garnet red. What a first nose! Ethereal and pure. A high proportion of Cabernet Franc in this wine brings its fresh and graceful note. The attack is profound and full. The wine's body progresses with powerfulness and lovely width. Clearly, this wine needs good maturation in barrels in order to express all its fine details. Le Clarence today is powerful and seems like a compressed spring: it is exactly the type of wine that truly reveals itself during maturation and surprises us very positively when completed.

