



LE CLARENCE
DE HAUT-BRION

2018 LE CLARENCE DE HAUT-BRION

The weather

The spring of 2018 was marked by frequent stormy weather.

The growing season started very well, although was later slowed down as a result of a violent hailstorm on the 26th of May. The vines nevertheless recovered fairly quickly. The month of June was relatively warm, conducive to even flowering.

A hot summer followed, with little rainfall. *Véraison* (colour change) took place under ideal conditions.

A high-pressure system set in during the month of September. The grapes were picked under clear blue skies at peak ripeness and in excellent condition.

A few figures

Harvest dates:	From the 6 th of September to the 2 nd of October
Blend:	Merlot: 58.2%
	Cabernet Franc: 9.7%
	Cabernet Sauvignon: 28.5%
	Petit Verdot: 3.6%
Yield:	44.6 hectolitres per hectare
Share of production:	36.7%
New barrels:	20%
Alcohol:	14.4% (estimation)

Tasting notes

Beautiful dark red colour. The bouquet is very attractive, displaying subtle notes of ripe red fruit. Swirling in the glass reveals a delicious, full-bodied and juicy wine that develops beautifully on the palate, with a fine tannic texture. The aftertaste is impressively long, underscored by elegant hints of oak.