



CHATEAU HAUT-BRION



Le Clarence de Haut-Brion

2012

Château Haut-Brion's tasting notes :

The nose seems understated and reserved at first. However, fine red fruit aromas appear with aeration along with overtones of slightly toasty oak. 2012 Le Clarence de Haut-Brion is full-bodied and powerful with pronounced tannin on the middle palate that tightens up the structure. This tannin is also responsible for the beautiful long aftertaste.

41% Merlot, 43% Cabernet Sauvignon, 14% Cabernet Franc, 2% Petit Verdot.

Harvest from September 17 through October 9.

Weather conditions

Rainfall: 397 mm

Total production Gironde: 5,24 million hl

Number of days over 30°C/86°F: 24

Current vintage notes

The 2012 vintage was uneven from bud break, which was disturbed by a cool, wet month of April, to véraison (color change), which took place over a long period. Fortunately, the months of July and August 2012 were ideal: warm and dry. This fine summer weather enabled us to do everything possible in the vineyard in order to make up for the poor spring weather.

For two months, our team worked meticulously to make ripening as homogeneous as possible, and removed any green grapes at véraison. The harvest for both red and white wines began under sunny skies.

2012 is a truly fine vintage for early-ripening terroirs such as ours.



Domaine Clarence Dillon

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