



LE CLARENCE
DE HAUT-BRION

2010 VINTAGE

The Climate

A dry year with an arid summer. The weather during the growing season, from early April to late September, was the driest since 1949. This water deficit caused dehydration in the vines, concentrating the grape juice and producing the highest values ever measured, particularly in terms of sugar content. The very cool nights promoted the accumulation of anthocyanin, so the 2010 red wines are the deepest-colored in recent years.

Some Technical Information

Harvest Dates:	From September 9 th to October 9 th
Blend :	Merlot Noir : 52% ; Cabernet Sauvignon : 36% ; Cabernet Franc : 10 % ; Petit Verdot : 2%.
Yield:	39.2 hl / ha
Percentage of production:	39%
New barrels:	35%
Alcohol:	14.5%
Bottling date:	From June 4 th to 6 th 2012
Production:	7470 cases of 12 bottles.

Tasting note

This wine is a deep, purplish-red in the glass, with brilliant highlights. Initially slightly reserved on the nose, it developed fascinating complexity on aeration. Fresh red-berry fruit was accented by hints of spicier aromas, such as cocoa. The initial impression was very soft and soothing on the palate, but the tannic structure gradually affirmed its presence, combining firmness with great finesse. This wine confirmed our assessment from recent vintages that Le Clarence de Haut-Brion can certainly be considered a great wine.