



LE CLARENCE
DE HAUT-BRION

2016 LE CLARENCE DE HAUT-BRION

The weather

Despite a winter and a spring marked by complicated climatic conditions - abundant rain and temperatures below seasonal averages - flowering took place with an almost miraculous homogeneity.

The great drought of the summer ended with a rainy season in mid-September that was very beneficial for the end of the maturity cycle. In October, no rain came to disrupt our harvest.

The freshness of the nights, combined with the warm days, allowed to develop wines rich in color but also fresh and fruity.

Paradox or miracle of nature? We would rather think it is the combination of human effort and, in particular, once again, the exceptional terroir.

A few figures

Harvest dates:	from the 19 th of September to the 13 th of October
Blend:	Merlot: 51.3%
	Cabernet Franc: 13.1%
	Cabernet Sauvignon: 33%
	Petit Verdot: 2.6%
Yield:	51.7 hectolitres per hectare
Share of production:	31%
New barrels:	33%
Alcohol :	13.6% (provisional)
Production:	6,800 cases of 12 bottles (estimated)

Tasting notes

Vivacious, deep, garnet-red colour. Ripe, fresh bouquet with a beautiful sensation of just-picked fruit. Starts out smooth, broad-based, and juicy on the palate. Goes on to show a texture that is both tight-knit and rich. The wine is very tannic, but this tannin is extremely classy and knows how to play second fiddle to the impression of sweetness. Le Clarence lacks only a little body and perhaps a longer aftertaste to reach the level of the *grand vin*!