



**LE CLARENCE
DE HAUT-BRION**

2017 LE CLARENCE DE HAUT-BRION

The weather

Vegetative growth started on the 13th of March, then was accelerated by a warm, sunny spring. Two incidents of frost in late April served as a reminder to winegrowers that viticulture is fragile and that nature cannot be tamed.

The water deficit, which reached 50% in July and August, was a distinguishing feature of the vintage. However, thanks to significant rainfall in June, the vines were spared from the drought. Above-average sunshine and a spell of very hot weather (29 days over 30°C), moderated by relatively cool nights (enabling the grapes to ripen without stress) also resulted in favourable winegrowing conditions.

The outstanding fruit is reflected in our wines, which have managed to preserve the freshness vital to the balance we always seek. Weather during the month of September was fine for picking – with the exception of the second week, when it rained, although this precipitation helped the Cabernets to ripen slowly and well.

2017 has all the necessary qualities to become a benchmark vintage.

A few figures

Harvest dates:	From the 31 th of August to the 29 th of September
Blend:	Merlot: 55%
	Cabernet Franc: 5.3%
	Cabernet Sauvignon: 38%
	Petit Verdot: 1.7%
Yield:	48 hectolitres per hectare
Share of production:	37%
New barrels:	22%
Alcohol:	14%
Bottling date:	From June 10 th to 12 th 2019

Tasting notes

Beautiful deep colour. The initial impression on the nose hints at perfectly ripe fruit. Swirling in the glass reveals substance, depth, as well as aromatic complexity. Starts out

broad-based and fruity on the palate, then goes on to show full-bodied, juicy, and tight-knit tannin. A remarkably well-focused and structured wine.