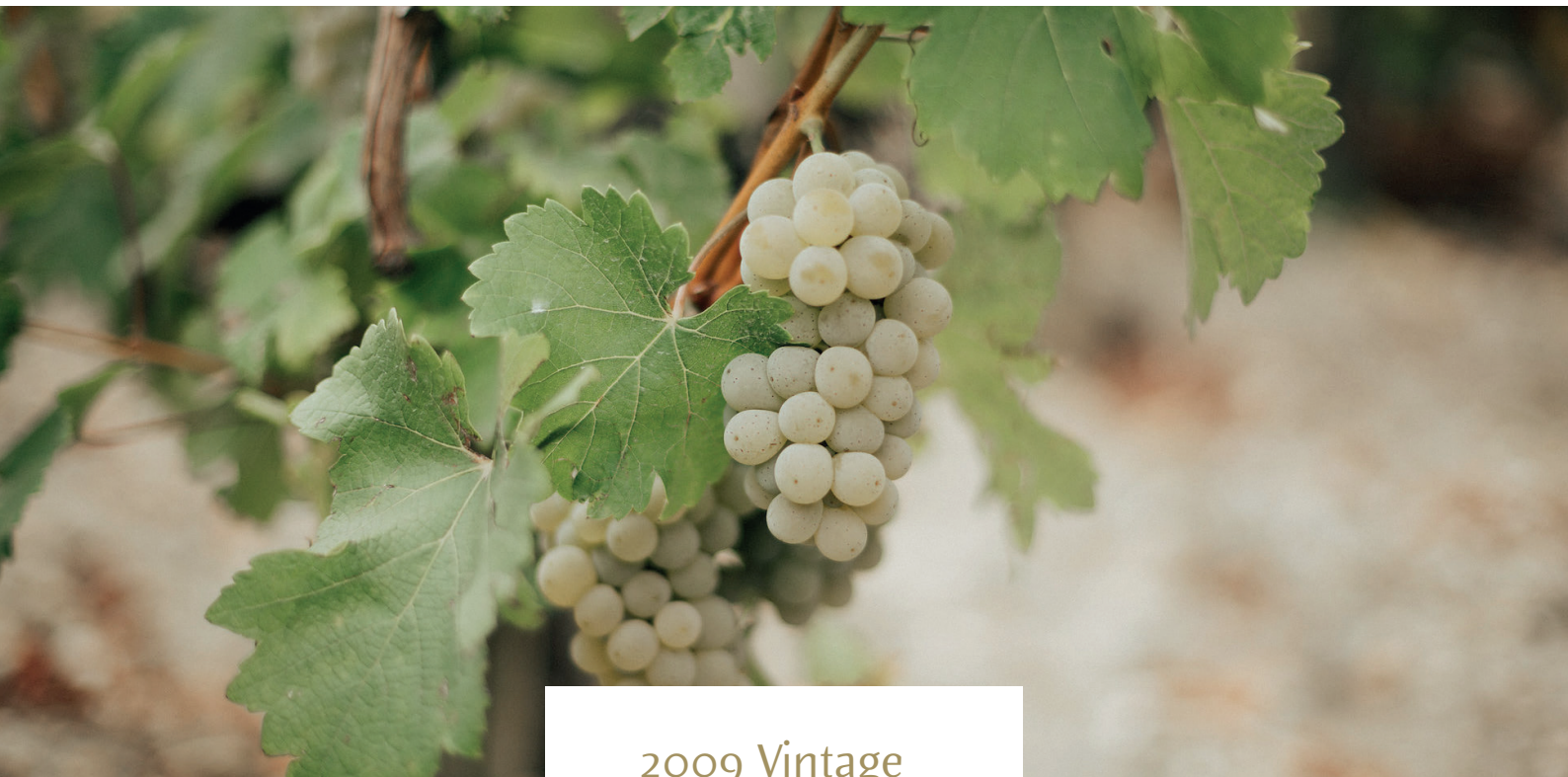




Domaine Clarence Dillon



2009 Vintage

The Climate

The growing season began under a rainy sky in spring. Flowering was even and homogeneous thanks to warm temperatures and the absence of rain in late May/early June. July, August, and September were also very dry. In fact, 2009 was one of the driest vintages in recent years which meant that the grapes ripened perfectly. The harvest took place starting on the last day of August and lasted until the first week in October, under conditions that every winemaker dreams of, with the near total absence of precipitation.

Some Technical Information

Harvest Dates From August 31st to September 10th

Blend Semillon: 84%; Sauvignon Blanc: 16%

New barrels 50%

Alcohol 13.5%

Bottling date On July 12th 2010

Tasting note

The wine was previously called Les Plantiers du Haut-Brion. We produce white wines at each of our two estates, Château La Mission Haut-Brion and Château Haut-Brion. During blending, we retain the very best wines for the grands vins. The remaining wines from each estate are then blended and sold under the name of La Clarté de Haut-Brion. The 2009 vintage of this wine has a large amount of Sémillon. It is a very attractive with hints of citrus. The palate is full-bodied with a fine balance between alcohol and acidity. This new wine was definitely born under a lucky star!

