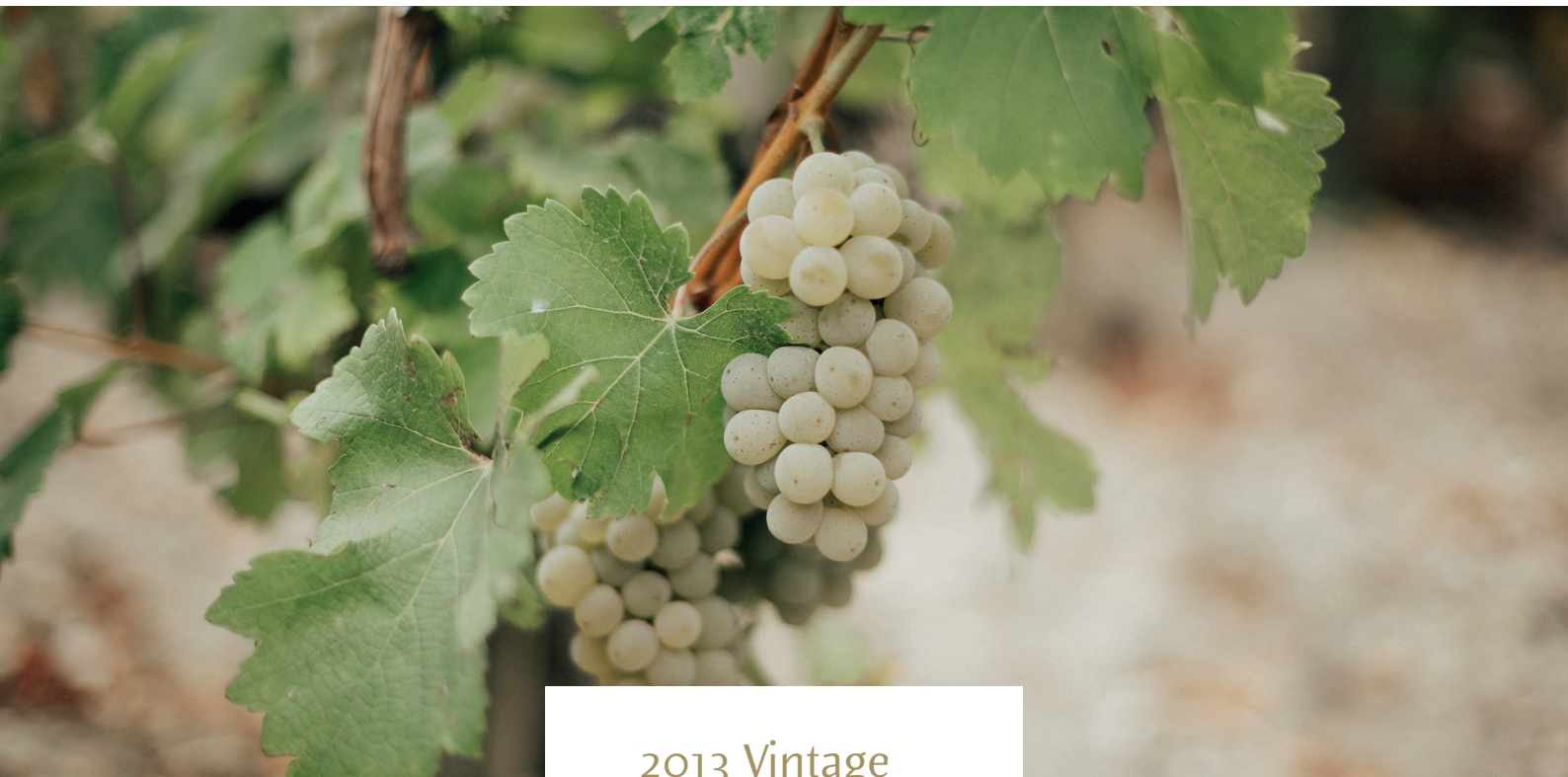




Domaine Clarence Dillon



2013 Vintage

The Climate

2013 was a veritable obstacle course for winegrowers. For a start, a rainy spring upset flowering, causing coulure and millerandage. Fungal diseases were nevertheless largely contained. Summer was warm and dry, although a heavy rainstorm in July with strong winds reduced the potential crop. The harvest took place later than usual, with alternating periods of sun and rain. Very rigorous sorting (both manual and with an optical sorting machine) meant that only fruit in good condition was retained. The weather conditions throughout the growing season led to a small crop, but modern winemaking techniques and close, expert attention guaranteed the quality of the wines.

Some Technical Information

Harvest Dates From September 17th to October 1st

Blend Semillon: 61%; Sauvignon Blanc: 39%

New barrels 51%

Alcohol 13%

Bottling date On July 11th 2014

Tasting note

Beautiful brilliant pale yellow colour. The extremely expressive bouquet is redolent of tropical fruit such as pineapple. The wine starts out rich and big, going on to show vivaciousness and freshness. The pineapple found in the bouquet is even more present. It is altogether very well-balanced.

