



*Domaine Clarence Dillon*



## 2020 Vintage

### The Climate

Winter 2019/2020 is mild and wet. The vine's growth cycle begins very early (it is the earliest year after 1989). In Spring, constant rainfall encourages mildew to appear, so we are doubly attentive. Flowering is very early too and occurs as usual. From mid-June and until mid-August, an exceptionally hot, dry period sets in, during which we note three periods of heatwave. As a result, we decrease work carried out in the vineyard, especially leaf-thinning, to protect the wholeness of the grape bunches and to preserve aromatic freshness. From 11<sup>th</sup> August, steady rainfall enables the grape to perfect its ripeness. Harvests of white grapes are early and gathered in very good conditions. Temperatures are above seasonal averages, ideal for completing the ripening of all the red grape varieties, which entered our fermenting rooms in excellent health.

### Some Technical Information

Harvest Dates From the 19<sup>th</sup> to the 28<sup>th</sup> of August

Blend Semillon: 74.8%; Sauvignon Blanc: 25.2%

New barrels 46.4%

Alcohol 13.5%

Bottling date On May 26<sup>th</sup> 2021

### Tasting note

The wine presents a beautiful shade of light-yellow. The first nose is powerful and fruity, with lovely aromas of peach and quince. The nose reveals ripeness and is slightly woody, with a toasted scent. The first taste is smooth and full of flavour. The wine develops thanks to its majority of Sémillon (75%), with rich body on the palate, almost sweet, giving a feel of Southern France. The finish, with some lovely bitter notes, is very refreshing.

