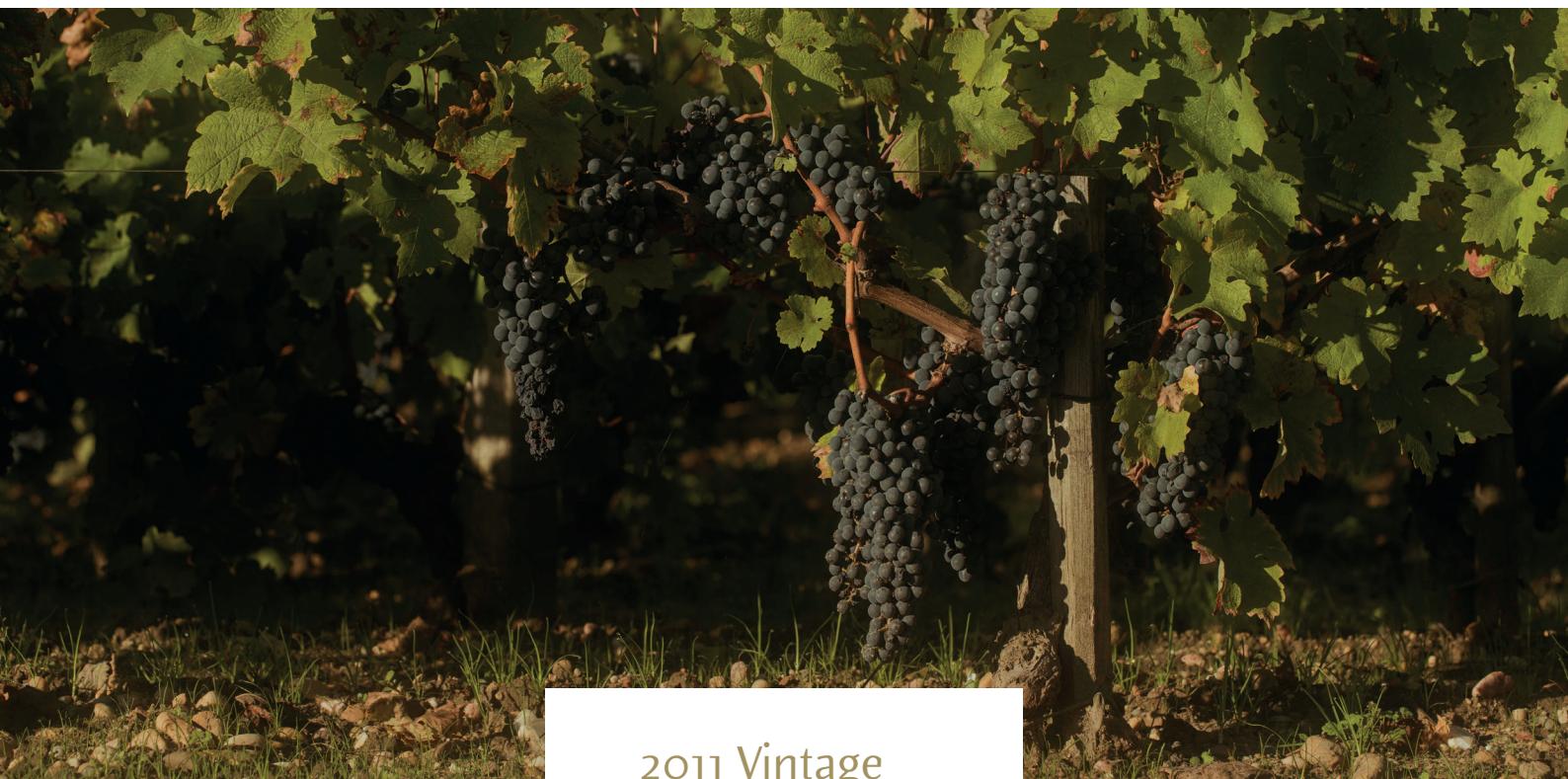




## CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



### 2011 Vintage

#### The Climate

One of the characteristics of 2011 was an extremely dry spring. Based on the measured rainfall in April, May and June this was the driest spring since 1949. Happily, summer brought some rain which allowed the vine to continue its growth. With a dry September, we were able to harvest in optimal conditions.

#### Some Technical Information

Harvest Dates From August 31<sup>th</sup> to September 27<sup>th</sup>

Blend Merlot Noir: 71% ; Cabernet Sauvignon: 23%

Cabernet Franc: 5% ; Petit Verdot: 1%

New barrels 34%

Alcohol 13,5%

Bottling date From June 7<sup>th</sup> to 11<sup>th</sup> 2013

#### Tasting note

Dark red colour. Le Clarence has delicate black fruit aromas with smoky overtones eminently characteristic of the wines of Haut-Brion. The large percentage of Merlot makes this wine very unctuous and delicate on the palate from the onset, evolving softly towards a very rich tannic structure. The black cherry finish tightens up the flavour profile and features a slight, very refreshing bitterness.

