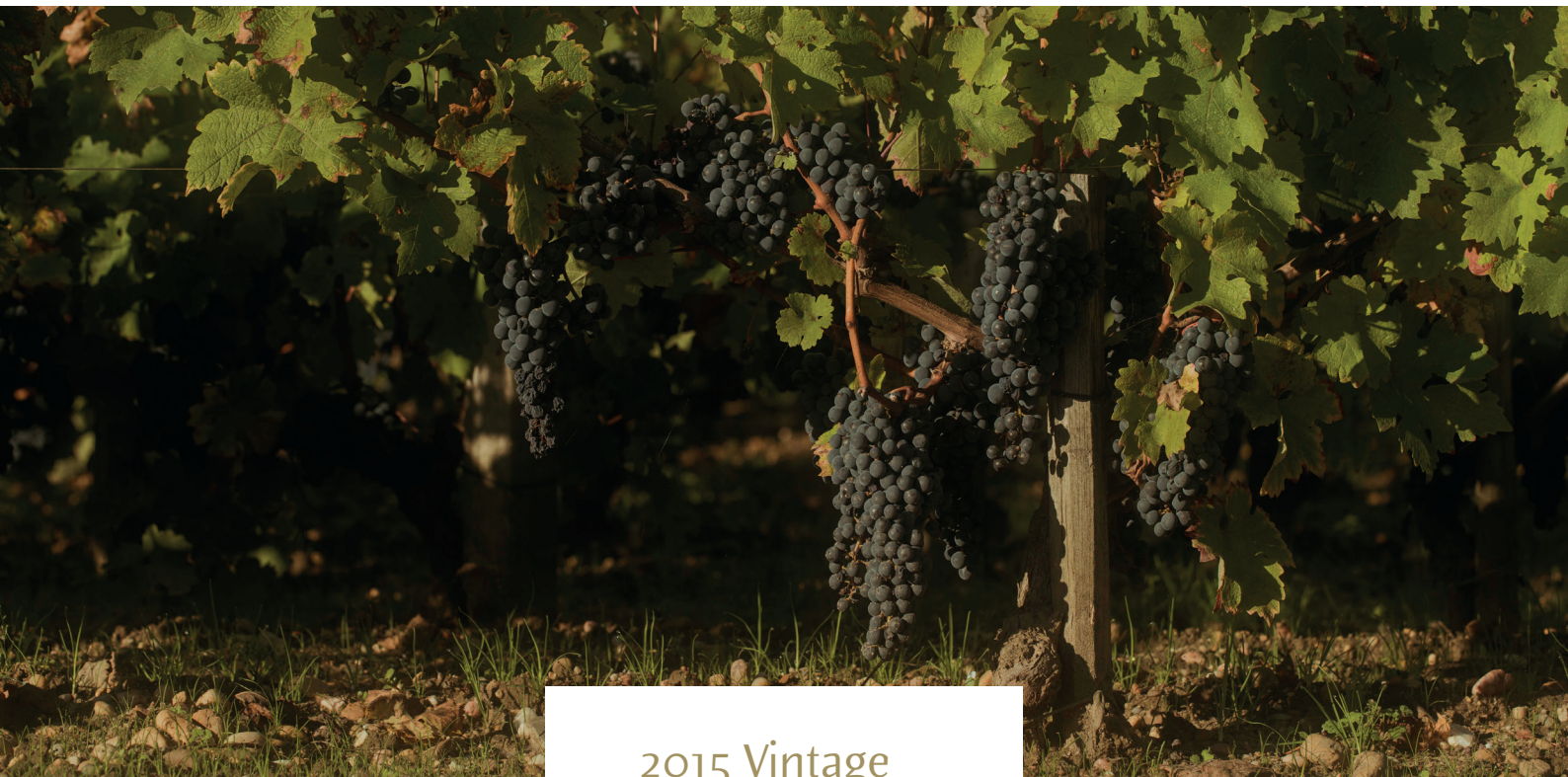




CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2015 Vintage



The Climate

The year 2015 appears to be the warmest and sunniest, throughout our country, since the beginning of meteorological statistics. A long heat wave and dry period allowed to achieve excellent flowering conditions until the arrival, in August, of miraculous rains.

This rain enabled the vines to maintain the necessary water reserves and to provide requisite nourishment for perfect ripeness. The harvest began in September under a clear blue sky. Thanks to this ideal weather, we were able to wait for optimum ripeness for each grape variety.

All the conditions are there to allow 2015 to join the greatest vintages of Bordeaux.

Some Technical Information

Harvest Dates From September 8th to October 5th

Blend Merlot Noir: 57% ; Cabernet Sauvignon: 42%

Cabernet Franc: 1%

New barrels 33%

Alcohol 14,5%

Bottling date From June 26th to 28th 2017

Tasting note

The colour is very deep with attractive red highlights. The first impression on the nose is of ripe fruit. Swirling in the glass shows the bouquet's intensity and complexity. 2015 Clarence is tasty and full-bodied from the very first, going on to show refined, tight-knit tannin. The wine leaves an impression of freshness and plenty of volume, but without heaviness.