



**CHATEAU HAUT-BRION**

PREMIER GRAND CRU CLASSÉ EN 1855

2023



## IN THE VINEYARD

Winter was rainy and relatively cold. As soon as budbreak occurred in mid-March, the vine's growth was extremely vigorous, encouraged by regular rainfall and warm days. This rapid growth required the teams to swing into action in the vineyard, where watchfulness of the vine's health needed to be faultless. Commitment from all the winegrowers, as well as the vineyard's very privileged position, where leaves retain moisture for a short time thanks to good circulation of air here, made it possible to avoid a marked spread of mildew during the growing season, despite the pressure it represented. Flowering came about in excellent conditions and gave the sign of an abundant harvest. This year called for a return to more green work: substantial green harvests were done, as well as leaf-thinning on the sunrise side of the row, in half of the vineyard. On the other hand, trimming was restricted to maintain coolness in the soils and to protect the grapes thanks to the shade provided.



**2023 was a technical year for the management of the vineyard, requiring precision and swift responsiveness from the teams. The strength of this almost "blessed" terroir is shown once again, by it yielding an abundant, healthy harvest of high quality.**

*Domaine Clarence Dillon*



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## HARVEST

*Whites* from 21<sup>st</sup> August to 4<sup>th</sup> September *Reds* from 6<sup>th</sup> September to 4<sup>th</sup> October

Harvests of white grapes began on 21<sup>st</sup> August in scorching sunshine. The grapes were healthy and working times were adjusted in order to pick the fruit only during the coolest hours of the day. Refrigerated vehicles were used to transport the crop and the pace of the harvests remained steady so as to protect the aromatic qualities of the white grapes. These were particularly good, with acidity preserved and a satisfactory alcohol content, predicting pure, delicate wines, full of freshness. For the red grapes, harvests started on 6<sup>th</sup> September, with the weather still very hot. Ripeness was very good for all the varieties and the grapes showed superb concentration, rich in sugar and in phenolic compounds. The berries were fresh and ripe, packed with taste. The crop was abundant and this considerably prolonged the harvests, which continued right up until October, with the weather still very summery. Days of heatwave did not take away the fruity, fresh character of this vintage.





## CHÂTEAU HAUT-BRION ROUGE

A beautiful dark, deep red colour, with purple glints. At this stage, it is rather discreet on the nose. Swirling reveals of a complex multitude of aromas, with notes of perfectly ripe red and black fruits. There are already hints of liquorice and smoky notes, indicators of superb bottles of this wine. The first taste is remarkable for its softness and immediate presence. The wine then develops, powerful but still delicious, to finish long and flavourful. It is indisputably a magnificent Haut-Brion!

### *Blend*

52.3% Merlot,  
38.6% Cabernet Sauvignon, 9.1% Cabernet Franc

### *Alcohol by volume*

14.6° (provisional)

### *New barrels*

68.7%



## LE CLARENCE DE HAUT-BRION

A very beautiful bright, deep red colour, with purple glints. Rather unobtrusive on the first nose and then it begins to reveal notes of ripe fruit: fleshy, sun-drenched blackberry! Tight, powerful and dynamic on the first taste. The wine develops with a creamy sensation on a taste of blackberry jelly. The finish is tannic, but full of flavour. Maturation will make this wine irresistible !

### *Blend*

55.5% Merlot, 40.9% Cabernet Sauvignon,  
3.6% Cabernet Franc

### *Alcohol by volume*

14.2° (provisional)

### *New barrels*

22.5%



## CHÂTEAU HAUT-BRION BLANC

The colour of this wine is pale yellow with greenish glints. It is concentrated and already complex on the first nose: fruity notes (peach, citrus, lime) and floral scents (light hint of lilac, jasmine) at the same time. The first taste is very rich, infused with tight, compact substance. The wine then reveals itself, pleasant-tasting, filling the palate, rich, deep and persistent. This is most definitely a splendid Haut-Brion white.

### *Blend*

41.9% Sémillon, 58.1% Sauvignon

### *Alcohol by volume*

13.8° (provisional)

### *New barrels*

50.3%



## LA CLARTÉ DE HAUT-BRION

A beautiful pale yellow colour. The nose of this Clarté is relatively aromatic and reveals a superbly distinct, clear-cut expression of Sauvignon, dominant in the blend. The first taste is full-bodied, flavoursome and lively all at the same time: Sémillon, unobtrusive on the nose, reveals itself on the palate giving a fruity, elegant sensation of softness. A marvellous impression of balance, despite average length on the palate.

### *Blend*

43.7% Sémillon, 56.3% Sauvignon

### *Alcohol by volume*

13.4° (provisional)

### *New barrels*

45.6%