

Gift Boxes



Domaine Clarence Dillon

On the occasion of the presentation of the 2015 vintage, which coincides with Domaine Clarence Dillon's 80th anniversary, we are delighted to send you a special early bird offer for new precious cases created for each of our wines.

Gift Boxes



Domaine Clarence Dillon

The Dillon family: a tradition of excellence

Domaine Clarence Dillon is a family-owned firm managed by the fourth generation of a dynasty founded by Mr Clarence Douglas Dillon when he purchased Château Haut-Brion in 1935. His great-grandson, H.R.H. Prince Robert de Luxembourg, is presently the C.E.O.

The Dillon family epitomises the values of a Bordeaux first growth: an ongoing quest for excellence, a respect for tradition, and a certain unique, very French lifestyle. The Domaine has the honour of producing five of the finest wines in Bordeaux: the region's two most famous dry white wines, Château La Mission Haut-Brion Blanc and Château Haut-Brion Blanc, as well as the legendary red wines from these same two estates and the Grand Vin from the Saint-Émilion estate, Château Quintus. This latter estate is made of two vineyards which were considered Saint-Emilion First Growths between 1868 and 1949 by Cocks et Féret.

The firm's success is based on respect for tradition, strong values, superlative terroir, and expertise acquired over centuries – but which do not preclude an innovative approach. Visionaries and precursors, Domaine Clarence Dillon combines the best of tradition and modernity to reflect the quintessence of exceptional terroirs in order to produce a family of wines that share the same balance, elegance, and complexity.

The firm has had a long-term strategy and a desire to innovate from the very beginning. Improvements have never stopped at Château Haut-Brion ever since it was acquired in 1935. 1961 was a benchmark year: stainless steel vats were introduced, which was quite revolutionary at the time. After an in-depth renovation of the entire property, Château Haut-Brion's high-tech vatroom was inaugurated thirty years later. 2009 marked the end of a similarly ambitious renovation at La Mission Haut-Brion, including the building of new technical areas, a tasting room, and a 2,000 m² cellar. This will to invest and improve continues at the Saint Emilion vineyards acquired in 2011 and 2013, reunited, and named Quintus.

In this same grand tradition, Domaine Clarence Dillon expanded their scope on the 14th of November 2015 with the creation of two new business activities in the Hôtel Dillon, an elegant townhouse located at 31 Avenue Franklin D. Roosevelt in Paris, just opposite the Grand Palais and a stone's throw from the Champs Elysées. This outstanding building now houses a gastronomic restaurant, Le Clarence, as well as La Cave du Château, a boutique featuring an impressive selection of the finest wines of France.

The firm's philosophy is also reflected in a new range of gift boxes: for the first time, each different wine now has its own individual one. These are like jewel boxes for precious bottles and make the pleasure of giving gifts even greater. The new gift boxes are yet another reason why this anniversary year is so special!



Domaine Clarence Dillon

The 2015 vintage: in the tradition of other benchmark years

Spring 2015 (April, May, and June) was very dry. This was conducive to good flowering, which was both quick and even. July was also a dry month. The effects of water stress were obvious in plots with the youngest vines. Fortunately, it finally rained on the 26th of July (14 mm), which gave a new impetus to the young Merlot vines and enabled véraison, or colour change, to take place unhindered.

The level of precipitation from March to June was much lower than the sixty-year average. These drought conditions slowed down vegetative growth starting in July. This meant that the vine's vigour could be channelled into ripening the fruit. Another consequence of the cumulative dry, hot summer weather was very thick skins.

This led us to look after the vines with the greatest of care, giving tailor-made attention to each one. Leaf thinning and bunch thinning were thus carried out to varying degrees and at different times. These two operations occurred early in the season and were intense for Merlot and Cabernet Franc, but took place later on and were less intense for Cabernet Sauvignon and the white wine varieties. Going through the vines repeatedly to pluck leaves and thin bunches improved ventilation and enhanced ripening.

August was hot as well as rainy – which everyone in Bordeaux had been hoping for. 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.

*«2015 combined all the parameters
of a benchmark year in keeping
with the greatest vintages of Haut-Brion
and La Mission Haut-Brion.»*





CHATEAU HAUT-BRION

Domaine Clarence Dillon



CHATEAU HAUT-BRION

Premier Grand Cru Classé

— en 1855 —

Domaine Clarence Dillon



CHATEAU HAUT-BRION

Premier Grand Cru Classé

— en 1855 —

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CHATEAU HAUT-BRION

Premier Grand Cru Classé
— en 1855 —

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CHATEAU HAUT-BRION

Premier Grand Cru Classé
— en 1855 —

Domaine Clarence Dillon

Château Haut-Brion

— Premier Grand Cru Classé en 1855

Château Haut-Brion 2015

Very beautiful, deep, garnet-red colour. The nose is ripe and concentrated. After swirling in the glass, it becomes more complex with hints of very ripe – but not excessively so – red and black fruit. There are also liquorice nuances and a soupçon of clove. The wine starts out with a very soft mouth feel and immediately shows tremendous volume and depth in every respect, with flavours reminiscent of ripe fruit and cocoa beans. The long aftertaste features mocha and slightly bitter coffee nuances. Barrel ageing will undoubtedly bring out more of this wine's greatness and confirm its place among the finest vintages of Château Haut-Brion.

*57% Merlot, 1% Cabernet Franc, 42% Cabernet Sauvignon
– The harvest lasted from the 8th of September to the 5th of October.*





CHATEAU HAUT-BRION

Domaine Clarence Dillon



Château Haut-Brion

Château Haut-Brion blanc 2015

White Château Haut-Brion has a complex nose revealing hints of mango, lychee, pineapple, rose petal, and pepper. The Sauvignon Blanc comes through beautifully here. The wine is full and fruity on the palate, going on to show breadth, richness, and a superb, saline mouth-watering aftertaste.

69% Sauvignon, 31% Sémillon

– The harvest lasted from the 28th of August to the 7th of September.





CHATEAU
MISSION HAUT-BRION





Domaine Clarence Dillon



CHATEAU
MISSION HAUT-BRION

CHATEAU
LA MISSION HAUT-BRION



CHATEAU
MISSION HAUT-BRION



Château La Mission Haut-Brion

— Cru Classé de Graves

Château La Mission Haut-Brion 2015

The colour is quite deep with garnet-red highlights. The nose proves complex from the very first. The oak shows through, but not excessively so, and is well-integrated. The bouquet features hints of chocolate and liquorice when the wine is swirled in the glass, showing how ripe the grapes were. 2015 La Mission starts out with fresh fruit flavours and a dense tannic structure that caresses the palate. It picks up power as it develops towards a long aftertaste with mocha and chocolate nuances. 2015 is unquestionably one of the greatest vintages at La Mission!

*58% Merlot, 7% Cabernet Franc, 35% Cabernet Sauvignon
— The harvest lasted from the 9th of September to the 1st of October.*





CHATEAU
SION HAUT-BR



2010

Château La Mission Haut-Brion

Château La Mission Haut-Brion Blanc 2015

White La Mission Haut-Brion has a very elegant nose with floral and white peach nuances. The wine starts out full and fruity on the palate. A lovely richness coats the mouth and leaves a wonderful impression of volume and well-delineated flavours.

33% Sauvignon, 67% Sémillon

– The harvest lasted from the 28th of August to the 8th of September.





Domaine Clarence Dillon



LE CLARENCE
DE HAUT-BRION
2012

CLARENCE
HAUT BRION
PESSAC

Domaine Clarence Haut-Brion
CELEBRATING 75 YEARS OF

Le Clarence de Haut-Brion

— Second wine of Château Haut-Brion

Le Clarence de Haut-Brion 2015

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.

57% Merlot, 1% Cabernet Franc, 42% Cabernet Sauvignon

— The harvest lasted from the 8th of September to the 5th of October.





LA CLARTÉ
HAUT-BRION



LA CLARTÉ
DE HAUT-BRION

Domus Clavis Cellar Proprietaria

LA CLARTÉ
DE HAUT-BRION

La Clarté de Haut-Brion

— Second wine of Château Haut-Brion Blanc
and of Château La Mission Haut-Brion Blanc

La Clarté de Haut-Brion 2015

2015 La Clarté has a very attractive, expressive nose of citrus, especially grapefruit, with lemon nuances. The wine starts out very rich and attractive on the palate with medium volume, as well as plenty of depth and attractive flavours.

27% Sauvignon, 73% Sémillon

– The harvest lasted from the 28th of August to the 8th of September.



LA CHAPELLE DE
LA MISSION HAUT-BRION



La Chapelle de La Mission Haut-Brion

— Second wine of Château La Mission Haut-Brion

La Chapelle de La Mission Haut-Brion 2015

Beautiful dark red colour. The nose shows overtones of ripe black fruit, especially blackcurrant. The wine starts out full-bodied and soft, going on to reveal slightly austere, but quite rich tannin.

The aftertaste is very velvety. Reflecting the finest qualities of Cabernet Sauvignon tamed by barrel ageing, the beautiful tight structure guarantees a wonderful tasting experience in years to come.

30% Merlot, 25% Cabernet Franc, 45% Cabernet Sauvignon

– The harvest lasted from the 9th of September to the 1st of October.





CHATEAU
QVINTVS



QVINTVS

QVINTVS



S

Domus Quintus



Château Quintus

*The 2015 vintage,
or the striking confirmation
of a very great terroir*

Spring 2015 (April, May, and June) was very dry. This was conducive to good flowering, which was both quick and even. July was also a dry month. The vines did not suffer unduly from the drought conditions and there were enough scattered showers for véraison (colour change) to take place under excellent conditions.

The level of precipitation from March to June was much lower than the sixty-year average. These drought conditions slowed down vegetative growth starting in July. This meant that the vine's vigour could be channelled into ripening the fruit. Another consequence of the cumulative dry, hot summer weather was very thick skins.

This led us to look after the vines with the greatest of care, giving tailor-made attention to each one. Leaf thinning and bunch thinning were thus carried out to varying degrees and at different times. These two

operations occurred early in the season and were intense for Merlot and Cabernet Franc, but took place later on and were less intense for Cabernet Sauvignon. Going through the vines repeatedly to pluck leaves and thin bunches improved ventilation and enhanced ripening. The month of August was very hot, but there was also some precipitation. This rain enabled the vines to maintain the necessary water reserves and to provide requisite nourishment for perfect ripeness. The harvest began in late September under a clear blue sky. Thanks to ideal weather in October, we were able to wait for optimum ripeness for each grape variety.

2015 combined all the parameters of a benchmark year in keeping with the greatest Bordeaux vintages.

«Tasting 2015 Quintus provides the striking confirmation. It is no accident that we are here. Our ambition was based on the potential of this superb terroir – and this year's wines show that we were not mistaken!»



Domaine Clarence Dillon



Domaine Clarence Dillon



CHATEAU VINTA



CHATEAU VINTA

MIMXIII

SAINT-EMILION
GRAND-CRU

2013



CHATEAU VINTA

Château Quintus

— Saint-Emilion Grand Cru

Château Quintus 2015

Beautiful, dark, garnet-red colour. The nose is rather closed at this time. However, after a few minutes in the glass it opens up to reveal a rich, complex bouquet of red and black fruit reflecting grapes picked at just the right moment. 2015 Quintus is smooth, even creamy, on the palate, with a tight-knit tannic structure. This tannin is immediately perceptible, but in no way aggressive. The middle palate is full-bodied, and the finish is delicious and fairly long. This powerful, tasty wine is also very elegant.

76% Merlot, 24% Cabernet Franc

- The harvest lasted from the 23rd of September to the 9th of October.





Le Dragon de Quintus

— Second vin de Château Quintus
Saint-Emilion Grand Cru

Le Dragon de Quintus 2015

Le Dragon has a beautiful vermilion colour. The nose is wonderfully fresh, with hints of cherry and raspberry. The ripeness of the fruit comes through wonderfully when the wine is swirled in the glass. It starts off quite smooth and soft on the palate, going on to reveal rich tannin that is well-integrated even at this early stage. The aftertaste is relatively long. It is also appetising and gives every indication of fine balance.

*76% Merlot, 23% Cabernet Franc, 1% Cabernet Sauvignon
- The harvest lasted from the 23rd of September to the 9th of October.*

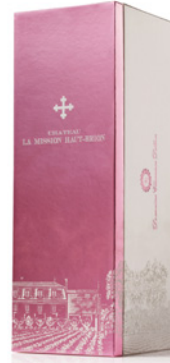




Château Haut-Brion
Rouge



Château Haut-Brion
Blanc



Château La Mission Haut-Brion
Rouge



Château La Mission Haut-Brion
Blanc



Château Quintus
Rouge



Le Clarence de Haut-Brion
Rouge



La Chapelle de La Mission Haut-Brion
Rouge



La Clarté de Haut-Brion
Blanc



Le Dragon de Quintus
Rouge



Domaine Clarence Dillon

Practical Information

What a great idea for the holiday season!

On the occasion of Domaine Clarence Dillon's 80th anniversary, the firm is once again innovating by offering a beautiful collection of single bottle gift boxes. **Ideally adapted to each wine, these will be available starting in September.**

In summary:

Cost / *We will exceptionally be launching these gift boxes free of charge in 2016 in honour of our 80th anniversary. Subject to availability.*

You can choose to receive your bottles in their corresponding boxes rather than packed in wooden cases.

And to round out this anniversary year with panache, these boxes are provided free of charge.

Whether you purchase futures or wines ready to be shipped, you can receive free boxes, for all orders made and delivered in 2016, subject to availability.

Packaging / *The gift boxes are only for 75 cl. bottles and will be packed in an outer cardboard box.*

Illustrations / *Photos were taken of prototypes – the definitive design may be modified.*



Domaine Clarence Dillon

CHATEAU HAUT-BRION
Domaine Clarence Dillon



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