

2016 Clarendelle Red Magnum & Gift Box

A Heritage of Excellence

Clarence Dillon, an eminent American financier, visited Bordeaux in 1934. He fell under the spell of Château Haut-Brion and recognized the unique opportunity of acquiring such a legendary estate. Clarence Dillon purchased the estate in 1935 and this was the beginning of his family's long commitment and dedication to this famous château. Every improvement and innovation since then has been guided by a love of perfection, and Château Haut-Brion has remained worthy of its noble heritage.

Today, Domaine Clarence Dillon, produces five rare and exceptional estate wines of unequalled reputation as well as their second wines. Domaine Clarence Dillon's expertise, founded on five centuries of history, is reflected in every wine produced by the estate. In 2005, Clarence Dillon's great-grandson, Prince Robert de Luxembourg, began writing a new chapter of the Dillon family's history by establishing Clarence Dillon Wines to produce and sell the first premium brand wine in Bordeaux: "Clarendelle". Clarendelle's mission is to pursue the heritage of perfection left by this great man and it is a tribute to the first member of the family to settle in Bordeaux. With this outstanding terroir, passionate and qualified team, and an expertise handed down over centuries, all the necessary ingredients were there for the creation of a top-end Bordeaux brand.



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Retail Price: \$53.95
(Price subject to change without notice)
Product # 11235
Release Date: Oct 21, 2023

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Varieties: Merlot 74%, Cab. Sauv. 20%, Cab. Franc 6%

Vintage: 2016

Region: Bordeaux

Assemblage: Haut-Brion Winemaking Team

Alcohol: 13%

Sweetness Description: Dry

Tasting Notes

A deep colour and a soft bouquet of licorice and black currant. The wine has violet and slightly toasty nuances on the palate. The texture is velvety and the flavour altogether powerful and elegant. There is a wonderful refined balance between high-quality tannin, concentration, tension and freshness. A lovely vintage for Clarendelle!

Serving temperature: 18°-20°C.

We suggest you open and decant Clarendelle Rouge one hour before serving it.

**CLARENDELLE:
INSPIRED BY HAUT-BRION**

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ACCOLADES:

JamesSuckling.com 91 points

“Only ripe, blueberry and blackberry flavors with nice freshness and some healthy, supple tannins within the sleek frame, make this an immediately appealing red Bordeaux that’s very food-friendly.” Tasted Feb 2021

Wine Align Scores for 2015 vintage:

David Lawrason—90 points

This brand is created by the grandson of a former owner of Chateau Haut-Brion, a legendary 'first growth' Bordeaux. There is no indication any of the grapes come from the property but apparently the Haut-Brion team "oversees" the production. It is a low key but notably smooth, sophisticated and balanced Bordeaux. Expect soft very well integrated aromas of plum, cedar, florals and earth, with very good focus, fine tannin and length. Interestingly there is not a lot of evolution here, so it could run another ten years. Tasted June 2021

John Szabo—90 points

Maturing nicely at this stage, this négociant Bordeaux Rouge from the team that produces 1st growth Haut Brion is expectedly polished, ripe in the 2015 vintage idiom, full of plush black fruit and a fine touch of herbal spice. Tannins are dusty and gently grippy, offering just enough resistance to put this into a more serious category. Length and depth are very good. Solid buy. Tasted June 2021

Michael Godel— 90 points

As with the Domaine Clarence Dillon blanc the concept is “inspired by Haut-Brion,” with a rouge cuvée of merlot (mainly), cabernet sauvignon and cabernet franc. It’s subtle and lovely, dare said international in style (like some Tuscan IGTs) with a richness of fruit that keeps merlot’s verdant character at bay. There is a bay laurel herbal note but again in subtlety, like one leaf thrown into the pot’s stew. Fragrant and effusive, plummy yet far from dusty, more Damson than anything else. More like umeboshi, preserved and almost salty. Fun, seasoned, delightful and really well made. Tasted June 2021