

## 2014 Clarendelle Red AOC Bordeaux

### *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.



www.mcowines.com  
Phone: 905-562-1392  
Email: mco@mcowines.com

## 2014 Clarendelle Red AOC Bordeaux WINE OF THE MONTH



Retail Price: \$24.95  
(Price subject to change without notice)  
Product # 28837  
Release Date: July 7, 2018

## 2014 Clarendelle Red AOC Bordeaux

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

**Vintage:** 2014

**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**

## 2014 Clarendelle Red AOC Bordeaux

### **ACCOLADES:**

**JamesSuckling.com 90 points**

“Love the aromas of plums and brambleberries. Medium body, soft and silky tannins and a fresh finish. Deliciously soft and fresh. A solid Bordeaux for the money. Drink now.”

### **The 2014 Vintage:**

2014 will long be remembered because of the fine Indian summer that was vital to the quality of the vintage. After a beautiful spring which meant that the growing season was off to a good start, summer weather was more challenging, which slowed down ripening... However, the month of September was marvellous: dry and very sunny, with temperatures close to 30°C – and just the right amount or rain to enable the vines to regain their vigour. This beautiful Indian summer, with cool nights, was conducive to excellent ripening, and the grapes were in tip-top condition. The Merlot grapes were picked later than usual and the Cabernets were harvested even later in the season, especially on the Left Bank