

2014 Clarendelle Médoc 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.



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Retail Price: \$27.95
(Price subject to change without notice)
Product # 647966
Release Date: Sept 28, 2019

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Varieties: Merlot 65%, Cabernet Sauvignon 20%,

Vintage: 2014

Region: Bordeaux

Assemblage: Haut-Brion Winemaking Team

Alcohol: 13%

Sweetness Description: Dry

Tasting Notes

The colour is quite deep and the wine has a concentrated bouquet with hints of blackcurrant and blackberry. This fruity freshness is also found on the palate, along with oaky nuances. The wine has fine tannic structure, as well as plenty of body and good ageing potential. It is both balanced and powerful. A great first vintage for Clarendelle Medoc!

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 92 points

“A very pretty wine with chocolate, spices, cedar and forest floor. Always subtle and complex. Medium body and very fine tannins. Fresh and savory. Drink now.”

Wine Align: 89 points

“Moving into ruby-garnet colour this shows more colour depth and ripeness than expected from the vintage, with generous aromas of raspberry, cedar, fine oak and earthiness. It is medium weight, notably dusty tannic and earthy with some potato peel starchiness. Lacks some of the charm expected from the nose but enjoyable. Very good length.”
David Lawrason. Tasted Sept 2019

The 2014 Vintage:

The weather varied significantly from season to season in 2014, with a beautiful spring, a satisfactory month of July, and an uncertain weather in August. Although this may have slowed down ripening, September marked the beginning of an extraordinary Indian summer that was warm, sunny, and with just the right amount of precipitation to enable the vines to focus their energy on ripening. This extended summer was remarkably long since the first half of October was actually warmer and sunnier than the two preceding weeks.