

2015 Clarendelle Red Magnum, 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: \$55.95, 1.5L

(Price subject to change without notice)

Product # 11235

Release Date: Oct 26, 2019

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

Vintage: 2015

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

“Fresh nose with berries and chocolate with hints of hazelnuts. Sandalwood. Medium-bodied, linear and focused with fine tannins and a delicious finish. Drink and enjoy.”

April 30, 2016

The Wine Advocate: 88 points

The 2015 Clarendelle, from Domaine Clarence Dillon (see Haut-Brion), is a blend of 83% Merlot, 7% Cabernet Franc and 10% Cabernet Sauvignon. It has a generous bouquet with lively red cherries intermingling with redcurrant jam and cranberry. The palate is rounded on the entry with a savory edge, cedar and hints of cocoa infusing the red berry fruit, leading to a satisfying finish with commendable weight. This is well worth seeking out in terms of value and pleasure. It deserves respect, considering that they produced 1.2 million bottles at this level.

April 2016 Neal Martin

