



Clarence Dillon Wines s. a. s

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Clarendelle

Rouge 2003

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Clarendelle red seeks its inspiration in the quality, elegance and harmony of the Domaine Clarence Dillon family of wines. The wine seeks not power but rather balance. This philosophy aims to reflect the excellence and tradition of its heritage. The character and subtle structure of Clarendelle red comes from the “assemblage”, a regular selection and blend, of Bordeaux’s three traditional red grape varieties.

The art of assemblage consist of blending the quality and characteristics of each grape varietal in order to make up a harmonious wine, thereby determinating the style of the future Clarendelle red. The proportion of each grape will vary according to the vintage.

2003 Vintage

2003 was without a doubt a very exceptional year in terms of the weather. Although it did not beat the record for lowest rainfall, attained in 1961 (258 mm) for the period April to September inclusive, 2003 comes close behind with 263 mm. The hundred-year average is 410 mm and in the wettest year; in 1992, 697 mm of rain fell. However, in terms of temperature, all the records were broken in 2003.

Grape Varietals

The **Merlot** is first to ripen and enjoys a natural softness. It provides the wine a beautiful deep purple colour. “This mantle” cloaks a soft velvety roundness which one could say provides the body of this assemblage.

The **Cabernet Sauvignon**, a later-ripening varietal, provides both the freshness and armature for the wine thereby bringing with it refinement and structure but also a greater potential for aging.

The **Cabernet Franc** offers a deep colour and subtle floral aromas, an extra elegance or even a soul to our wine.

Clarendelle 2003 Tasting Notes

Clarendelle red 2003 reveals a deep purple colour with a nose of black currants, berries, liquorice with a hint of spice, vanilla, roasted coffee and black chocolate. The well balanced body is followed by a deep mid palate and supple tannins that lead to a textured and fleshy long finish.

Serving Suggestions

Anticipated drinking: 2006-2012

Ideal serving temperature: 18°C – 20 °C (65-68 °F)

We would recommend opening the wine and decanting one hour prior to serving.