



Clarendelle Rouge – Inspired by a First Growth Legacy

Description

My first tryst with Clarendelle wines happened in early 2024 when I got an opportunity to attend a masterclass organised at Hotel Leela Palace New Delhi. It was conducted by the Brand Ambassador Prashanth Saldanha who in his inimitable style, presented and talked about the three protagonist wines of **Clarendelle Inspired by Haut Brion** portfolio.

What followed was a lively discussion covering both the technical side of the wines and their market potential—ranging from tasting notes and structure to the kind of pricing they might see at launch. What stood out was the shared enthusiasm in the room, with everyone agreeing that all three wines showed strong potential for the Indian market and could connect well with evolving consumer tastes.

Little did I know then, that just a couple of years later, I would be featuring one of those very wines—Clarendelle Rouge—at an exclusive dinner hosted by me for my wine club – Wineglitz India.



Clarendelle Rouge served in the wine dinner by Winegitz India on 14th Mar 2026 at Le Cirque

And as destiny would have it, this came full circle at the very same venue as the masterclass?Hotel Leela Palace, New Delhi. It took its place as the third wine in a curated flight of four, leading seamlessly to a Grand Cru Classé finale.

Clarendelle Rouge

In order to understand this wine fully, one must travel briefly beyond Bordeaux to Luxembourg. At first glance, the connection may seem unexpected. **How does a French Bordeaux wine trace its story to Luxembourg?** The answer lies in lineage, heritage, and a remarkable family journey.



Prince Robert of Luxembourg

The Clarendelle range was created by Prince Robert of Luxembourg, who is also the current owner of Châteaux Haut-Brion, one of Bordeaux's legendary First Growth estates located in Graves on the Left Bank.

The story begins in 1935, when Prince Robert's grandfather, American financier **Clarence Dillon**, acquired Châteaux Haut-Brion through his family company. From that historic purchase onward, the estate has remained in the Dillon family — a rare continuity in Bordeaux's often complex ownership landscape.

Over time, Domaine Clarence Dillon expanded its portfolio to include prestigious estates such as Châteaux La Mission Haut-Brion and Châteaux Quintus. In 2005, the family introduced **Clarendelle Inspired by Haut Brion** — not as another châteaux acquisition, but as a brand inspired by the blending philosophy and standards of Haut-Brion.



Mr Clarence Dillon

The inspiration here was not about replicating terroir, it was about transferring expertise. For decades, the **winemaking team at Domaine Clarence Dillon refined its craft at Haut-Brion** — mastering precision blending, rigorous selection, and stylistic consistency. That accumulated knowledge today forms the backbone of Clarendelle.

Clarendelle Rouge, following the classic Bordeaux tradition, is a blend of **Cabernet Sauvignon** — providing structure, tannic backbone and aging potential, **Merlot** — adding roundness, suppleness, and approachability and **Cabernet Franc** — contributing aromatic lift and finesse to the wine. And the result is a wine that balances structure with accessibility — refined but not austere, expressive yet polished.

Clarendelle at the Oscars

Clarendelle — crafted in the spirit of Châteaux Haut-Brion — has, for several consecutive years including 2026, been poured at the Academy Awards (the Oscars), the Governors Ball, and other associated events — featuring among them the red we savoured at that very wine dinner.



Clarendelle Rouge at the Oscars

As we tasted this wine alongside the evening's pairing, what filled our glasses was more than a Bordeaux blend—it was the living expression of a family legacy, technical mastery honed at a First Growth estate, and the art of blending elevated into an accessible, everyday luxury—one that the guests clearly appreciated.

Author's Note

Clarendelle Rouge that evening stood confidently on its own, while also serving as a seamless bridge between the opening sparkling and white wines and the Grand Cru Classé finale. Its elegance, structure, and quiet authority drew attention across the table, earning genuine appreciation from the guests. Inspired by that response, I decided then and there to curate a dedicated wine dinner featuring the full range of Clarendelle wines—hopefully a plan that comes to life soon. Till then, it's Cheers from my side.

Mukul Manku Founder CEO of Wineglitz India