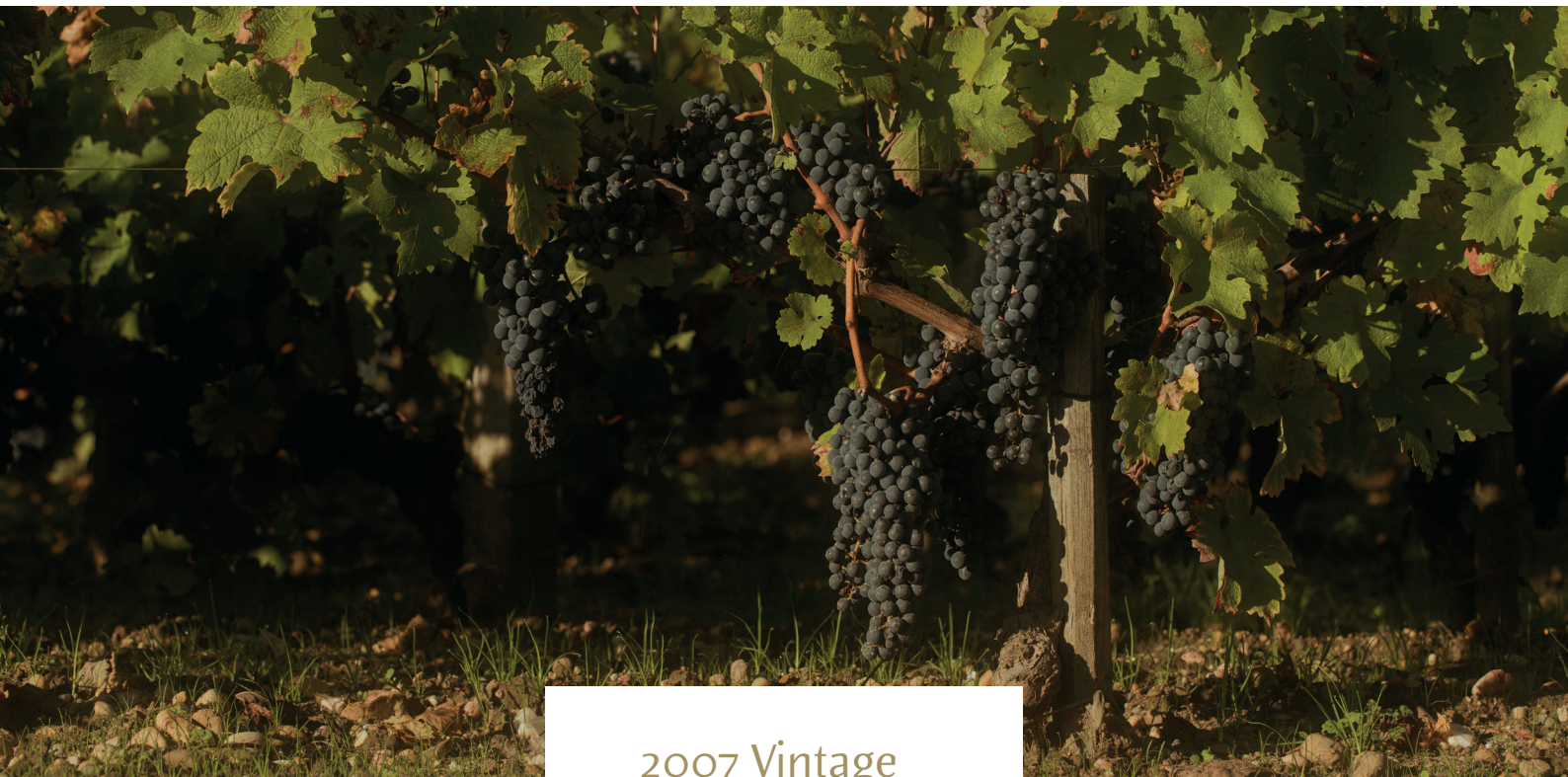




CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2007 Vintage



The Climate

Both winter and spring were characterized by mild and humid conditions. Never have the tractors worked more diligently to protect the vines and their fruit. An early removal of leaves was done from late June on the east side, as well as a carefully executed thinning of laterals and shoots to lighten the burden on the vines but also to distribute the remaining clusters for a better aeration, and a later, meticulous removal of further leaves so as not to damage the berries on the west side. Fair weather during the month of September permitted an unhurried harvest season involving the participation of 200 people to accomplish the crucial and exacting sorting process.

Some Technical Information

Harvest Dates From September 18th to October 5th

Blend Merlot Noir: 51% ; Cabernet Sauvignon: 34%

Cabernet Franc: 15%

New barrels 31%

Alcohol 13%

Bottling date From May 12th to 18th 2009

Tasting note

The color is close to a ruby red with tinges of violet. The nose is rather discreet but swirled around it slowly reveals itself. Its aromatic palette underlines its obvious provenance from a great 'terroir' but, for the first time in ages; the nose is as seductive as its alter ego, La Chapelle de La Mission. In the mouth we have a confirmation of a «gourmand» Clarence. Usually modest it now comes across with a full and rich mouth. Starting with the 2007 vintage the second wine of Château Haut-Brion has changed its name and packaging.