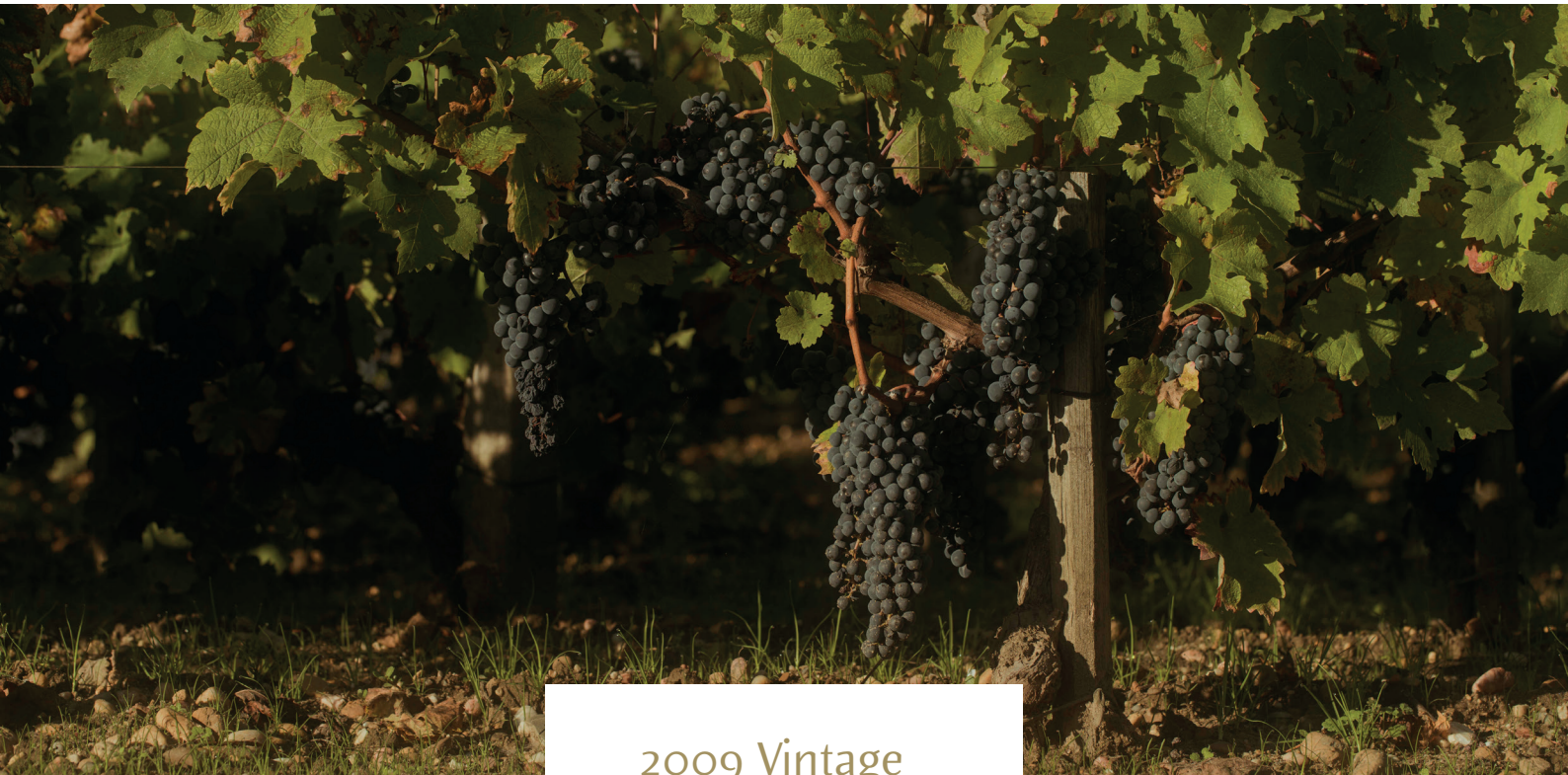




## CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



### 2009 Vintage



#### The Climate

The growing season began under a rainy sky in spring. Flowering was even and homogeneous thanks to warm temperatures and the absence of rain in late May/early June. July, August, and September were also very dry. In fact, 2009 was one of the driest vintages in recent years which meant that the grapes ripened perfectly. The harvest took place starting on the last day of August and lasted until the first week in October, under conditions that every winemaker dreams of, with the near total absence of precipitation.

#### Some Technical Information

Harvest Dates From September 9<sup>th</sup> to October 6<sup>th</sup>

Blend Merlot Noir: 46% ; Cabernet Sauvignon: 39%

Cabernet Franc: 13% ; Petit Verdot: 2%

New barrels 23%

Alcohol 14%

Bottling date From July 5<sup>th</sup> to 7<sup>th</sup> 2011

#### Tasting note

The first thing one notices about this wine is its understated nose. However, each time it is swirled in the glass, it releases a new series of aromas making for an altogether interesting and complex bouquet. Although it seems somewhat austere on the palate at first, with a very tight tannic texture, this wine opens up beautifully with aeration. 2009 Le Clarence de Haut-Brion may one day rival the legendary 1989 Château Bahans Haut-Brion.