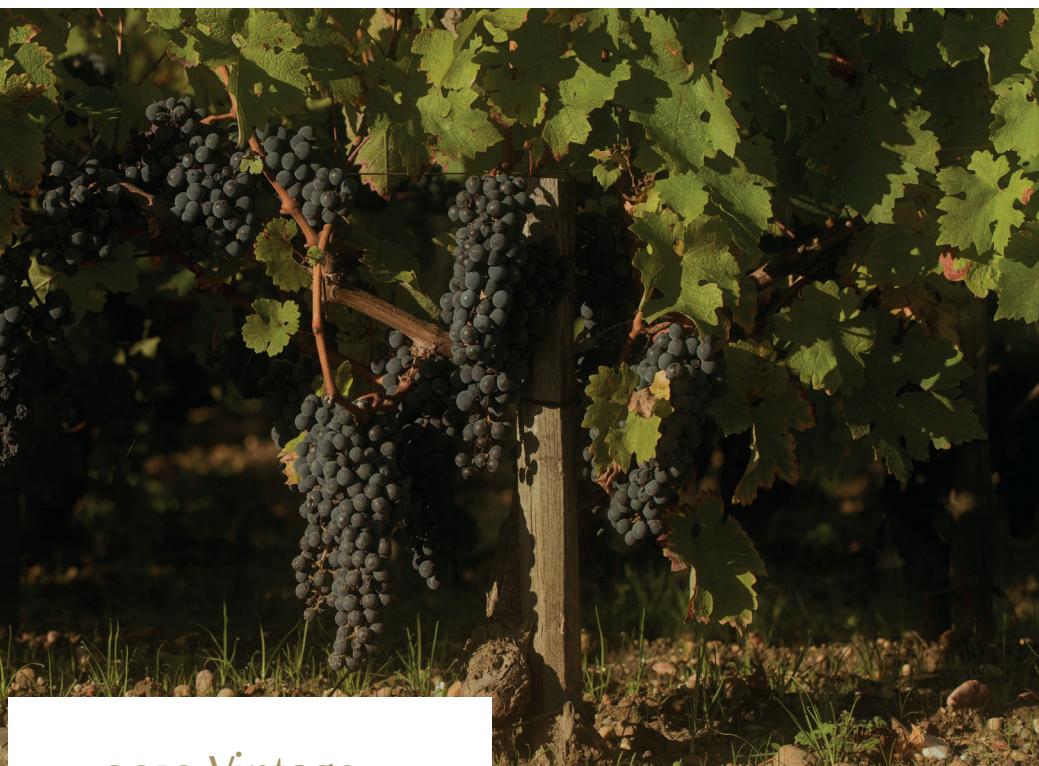




## CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



### 2013 Vintage

#### The Climate

2013 was a veritable obstacle course for winegrowers. For a start, a rainy spring upset flowering, causing coulure and millerandage. Fungal diseases were nevertheless largely contained. Summer was warm and dry, although a heavy rainstorm in July with strong winds reduced the potential crop. The harvest took place later than usual, with alternating periods of sun and rain. Very rigorous sorting (both manual and with an optical sorting machine) meant that only fruit in good condition was retained. The weather conditions throughout the growing season led to a small crop, but modern winemaking techniques and close, expert attention guaranteed the quality of the wines.

#### Some Technical Information

Harvest Dates From September 24<sup>th</sup> to October 11<sup>th</sup>

Blend Merlot Noir: 57% ; Cabernet Sauvignon: 27%

Cabernet Franc: 16%

New barrels 25%

Alcohol 13%

Bottling date From the 4<sup>th</sup> to the 5<sup>th</sup> of May 2015

#### Tasting note

The nose includes enticing hints of juicy ripe fruit such as cherry and the oak is perfectly integrated. The wine is intensely fruity on the palate with fine depth, a beautiful structure, and rich tannin. The very attractive aftertaste is full, round, and long.

