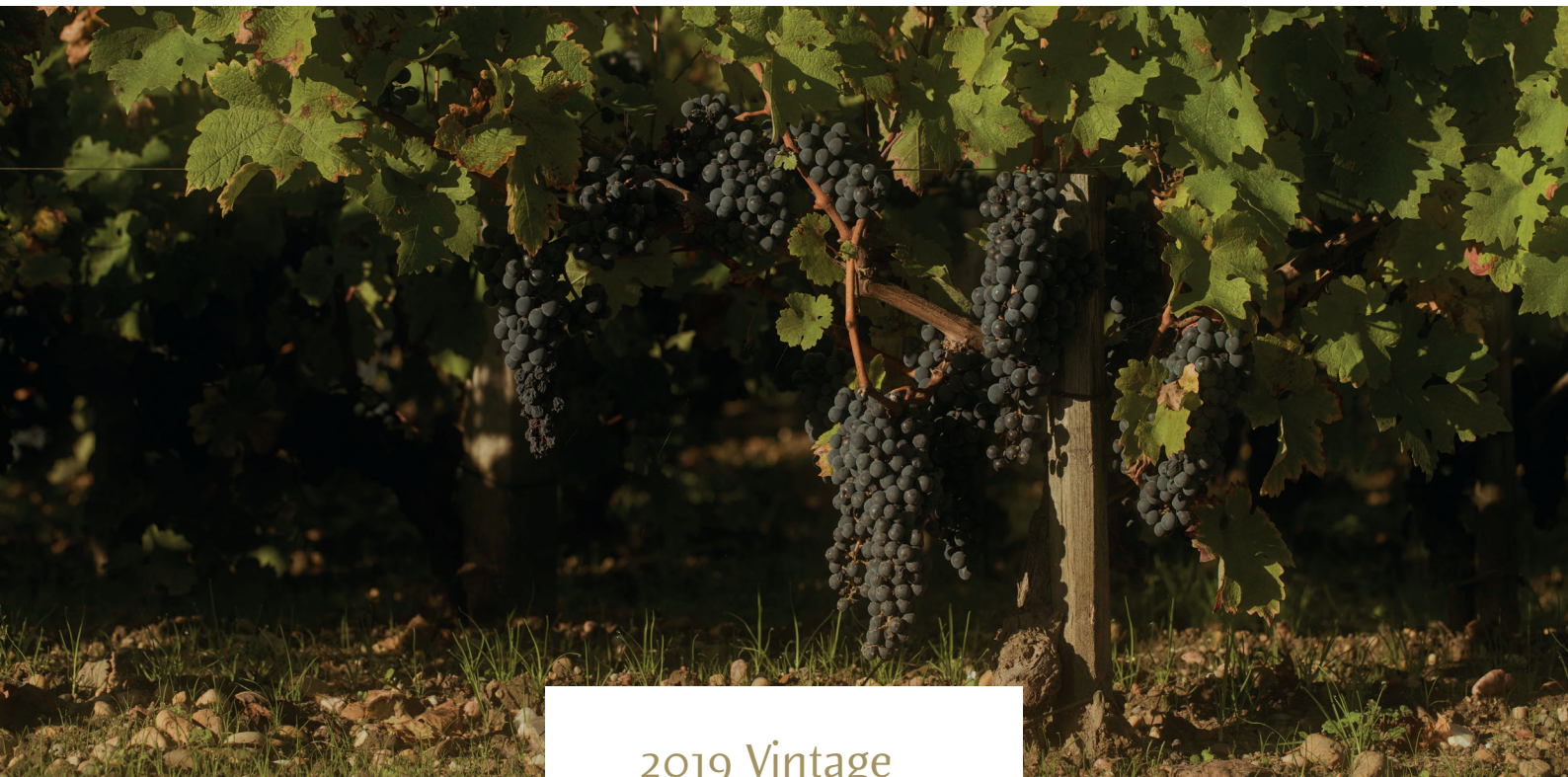




CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2019 Vintage



The Climate

The winter of 2018-2019 was mild and dry. Cool temperatures in spring slowed down vine growth. Flowering took place in ideal conditions, without *coulure* (shot berries) nor *millerandage* (abnormal fruit set). Storm Miguel swept across the Nouvelle-Aquitaine region on the 7th of June, although our grapes were fortunately spared. Heavy, regular rainfall was conducive to vegetative growth, leading the vines to develop an impressive leaf canopy. The rain came to a sudden halt on the 22nd of June, and a series of successive heatwaves ensued. July was the third hottest in history after 2006 and 2013, with temperatures reaching a record-breaking 42°C on the 23rd. Fortunately, rain fell on the 26th, followed by cool nights in August, propitious to the synthesis of anthocyanins. *Véraison* (colour change) was slow but uninterrupted. September was marked by fine, dry and sunny conditions, interspersed by welcome rainfall. Thanks to this ideal spell of weather, all the grape varieties were harvested at peak ripeness and at a leisurely pace.

Some Technical Information

Harvest Dates From September 10th to October 3rd

Blend Merlot Noir: 72,8% ; Cabernet Sauvignon: 10,9%
Cabernet Franc: 16,3%

New barrels 30,2%

Alcohol 15%

Bottling date From May 21st to 25th 2021

Tasting note

Dark red colour. The nose is intense and charming with red fruit aromas. Starts out delicious yet tight-knit on the palate, underpinned by smooth, concentrated tannins. Fresh fruity flavours dominate the finish, leaving a lasting impression of a pleasant, ethereal wine.