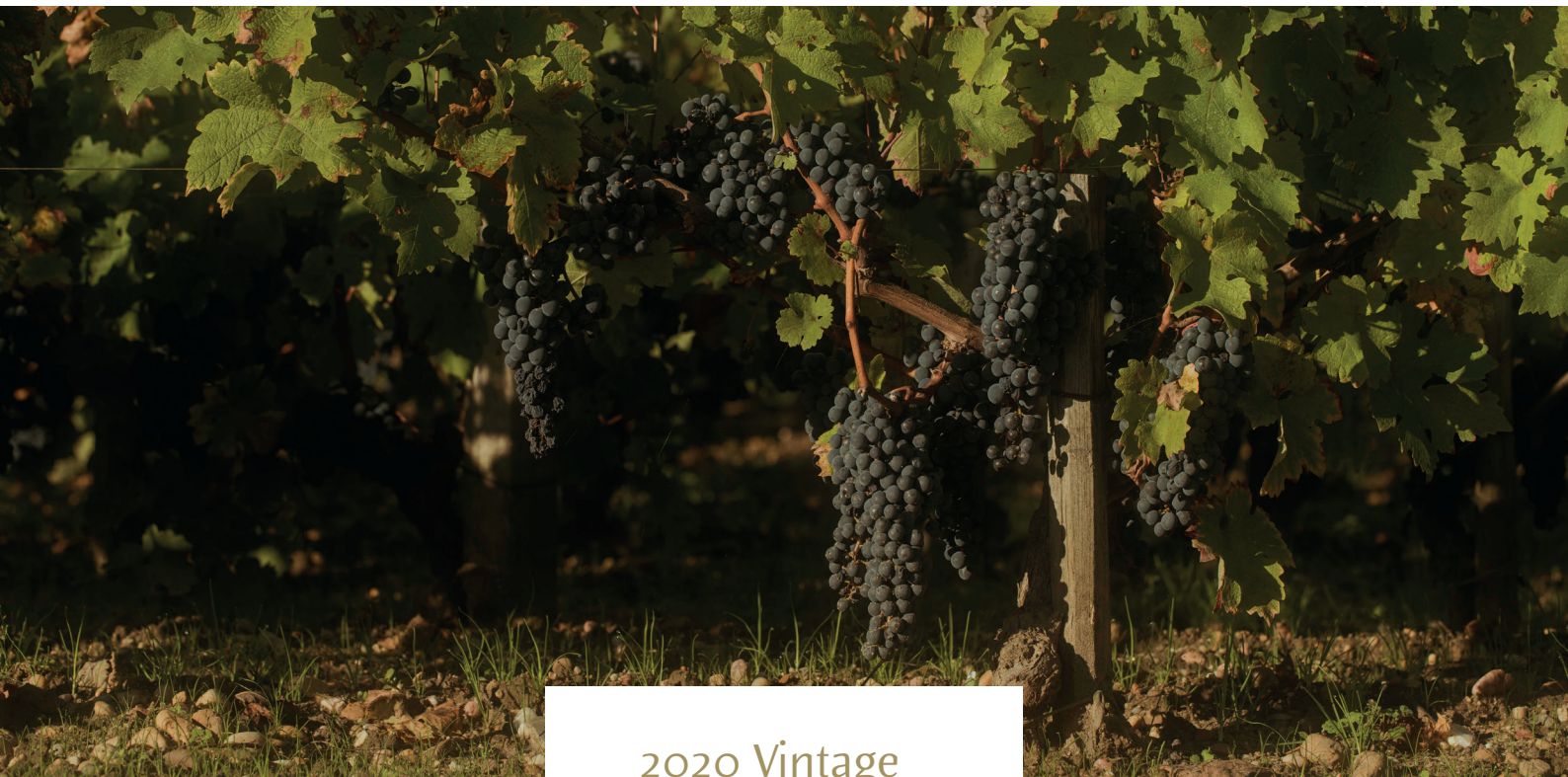




CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2020 Vintage



The Climate

Winter 2019/2020 is mild and wet. The vine's growth cycle begins very early (it is the earliest year after 1989). In Spring, constant rainfall encourages mildew to appear, so we are doubly attentive. Flowering is very early too and occurs as usual. From mid-June and until mid-August, an exceptionally hot, dry period sets in, during which we note three periods of heatwave. As a result, we decrease work carried out in the vineyard, especially leaf-thinning, to protect the wholeness of the grape bunches and to preserve aromatic freshness. From 11th August, steady rainfall enables the grape to perfect its ripeness. Harvests of white grapes are early and gathered in very good conditions. Temperatures are above seasonal averages, ideal for completing the ripening of all the red grape varieties, which entered our fermenting rooms in excellent health.

Some Technical Information

Harvest Dates From the 7th to 29th of September

Blend Merlot Noir: 60,1% ; Cabernet Sauvignon: 31,7%

Cabernet Franc: 6,7% ; Petit Verdot: 1,5%

New barrels 30,7%

Alcohol 15,2% (estimated)

Tasting note

A very beautiful vivid purple colour, along with a superb nose, revealing ripeness on aromas of blackcurrant and cherry. There are scents of fresh red fruit and woody, spicy hints of great elegance. The first taste is tightly-knit and flavoursome, then the wine progresses, with excellent concentration, powerful, but never dry. The tannins are tightly-knit and plump. Marvellous length on the palate, fruity and pleasant. This is a superb Clarence de Haut-Brion, flawless and very well-balanced.