



## CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



### 1992 Vintage

#### The Climate

After a dry winter that lasted through the month of May, June very damp. The flowering was long and varied. A large crop was in the offing in spite of *coulure* (the washing away of the pollen) and millerandage (the poor development of the grapes due to poor fertilization). July and August were very hot with rain prevailing in the latter. This caused worrisome sanitary conditions. Botrytis and mildew were brought about due to heat and damp. The vintage was saved simply because of meticulous and continuous work executed by the wine makers.

#### Some Technical Information

Harvest dates From September 15<sup>th</sup> to 24<sup>th</sup>  
Blend Sauvignon Blanc: 25% ; Sémillon: 75%  
New barrels 100%  
Alcohol 12%  
Bottling date On both October 7<sup>th</sup> and 8<sup>th</sup> 1993

