



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSE EN 1855



2004 Vintage

The Climate

The year 2004 began with an extremely rainy month of January. In spite of this marked humid start up, the year 2004 in finis finale turned out to be short on the humidity factor. The flowering at the beginning of June took place under perfect climate conditions and was swift with a pleasing equilibrium. The August rain was for the most part concentrated during the last two weeks. As a result we decided to remove some of the leaves covering the bunches on the vines. This maneuver enabled the harvesting of ripe and healthy grapes during the superb month of September.

Some Technical Information

Harvest dates From September 6th to 9th & from 16th to 17th

Blend Sauvignon Blanc: 51% ; Sémillon: 49%

New barrels 40%

Alcohol 13,5%

Bottling date On July 6th 2005

Tasting note

Superb color with green highlights. Although closed-in, the nose already shows signs of great complexity and balance. The floral overtones blend admirably with hints of citrus and peach. Beautiful balance on the palate between the richness of Sémillon and the freshness of Sauvignon Blanc. Very long, beautifully concentrated aftertaste. This Haut-Brion blanc is reminiscent of the 2001 and 99 vintages.

