



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2007 Vintage

The Climate

Both winter and spring were characterized by mild and humid conditions. Never have the tractors worked more diligently to protect the vines and their fruit. An early removal of leaves was done from late June on the east side, as well as a carefully executed thinning of laterals and shoots to lighten the burden on the vines but also to distribute the remaining clusters for a better aeration, and a later, meticulous removal of further leaves so as not to damage the berries on the west side. Fair weather during the month of September permitted an unhurried harvest season involving the participation of 200 people to accomplish the crucial and exacting sorting process.

Some Technical Information

Harvest dates From August 28th to September 10th

Blend Sauvignon Blanc: 55% ; Sémillon: 45%

New barrels 45%

Alcohol 14%

Bottling date On July 10th 2008

Tasting note

This wine has everything: balance, freshness, fatness, complexity, minerality and intensity. We are approaching perfection. Nothing dominates everything is in harmony (alcohol 13°9 and pH 3.2). A very subtle color combines a tinge of yellow with nuances of green. A strong nose dominates with whiffs of quince and locust flowers along with a trace of elegant woodiness. From the very beginning this wine's dimension is impressive. The mouth is full and unctuous. The finale is everlasting. It is superb.

