



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSE EN 1855



2009 Vintage

The Climate

The growing season began under a rainy sky in spring. Flowering was even and homogeneous thanks to warm temperatures and the absence of rain in late May/early June. July, August, and September were also very dry. In fact, 2009 was one of the driest vintages in recent years which meant that the grapes ripened perfectly. The harvest took place starting on the last day of August and lasted until the first week in October, under conditions that every winemaker dreams of, with the near total absence of precipitation.

Some Technical Information

Harvest dates From August 31st to September 8th

Blend Sauvignon Blanc: 62% ; Sémillon: 38%

New barrels 46%

Alcohol 14%

Bottling date On July 13th 2010



Tasting note

Just putting your nose into the glass transports you to another world... Thanks to its impressive spectrum of aromas, this wine is totally absorbing. It is pointless to be overly analytical about the bouquet that sweeps over seductively with overtones of citrus and honey. The richness and power take over the palate with a welcome authority. Freshness complements the wine's considerable volume starting with the middle palate, and one has the pleasurable impression of biting into fresh, golden Sauvignon Blanc grapes on a lovely fall morning. This wine is rich, full-bodied, and delicious. 2009 Château Haut-Brion Blanc is a very great wine.