



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2017 Vintage

The Climate

Vegetative growth started on the 13th of March, then was accelerated by a warm, sunny spring. Two incidents of frost in late April served as a reminder to winegrowers that viticulture is fragile and that nature cannot be tamed.

The water deficit, which reached 50% in July and August, was a distinguishing feature of the vintage. However, thanks to significant rainfall in June, the vines were spared from the drought. Above-average sunshine and a spell of very hot weather (29 days over 30°C), moderated by relatively cool nights (enabling the grapes to ripen without stress) also resulted in favourable winegrowing conditions.

The outstanding fruit is reflected in our wines, which have managed to preserve the freshness vital to the balance we always seek. Weather during the month of September was fine for picking – with the exception of the second week, when it rained, although this precipitation helped the Cabernets to ripen slowly and well.

2017 has all the necessary qualities to become a benchmark vintage.

Some Technical Information

Harvest dates From the 22nd to the 30th of August

Blend Sauvignon: 56,2% ; Sémillon: 43,8%

New barrels 39%

Alcohol 14,5%

Bottling date On June 11th 2018

Tasting note

Beautiful pale-yellow colour. The initial impression is typical of ripe Sauvignon Blanc with a medley of citrus and white fruit (vineyard peach and apricot) notes. Swirling in the glass brings out complexity and fresh mint aromas. Starts out rich, smooth, and unfailingly good on the palate, before revealing a powerful yet subtle wine with a great deal of complex and delicious flavours. The aftertaste is sappy and tight-knit with wonderfully refreshing acidity. A perfect marriage between Sauvignon Blanc and Sémillon grapes.

