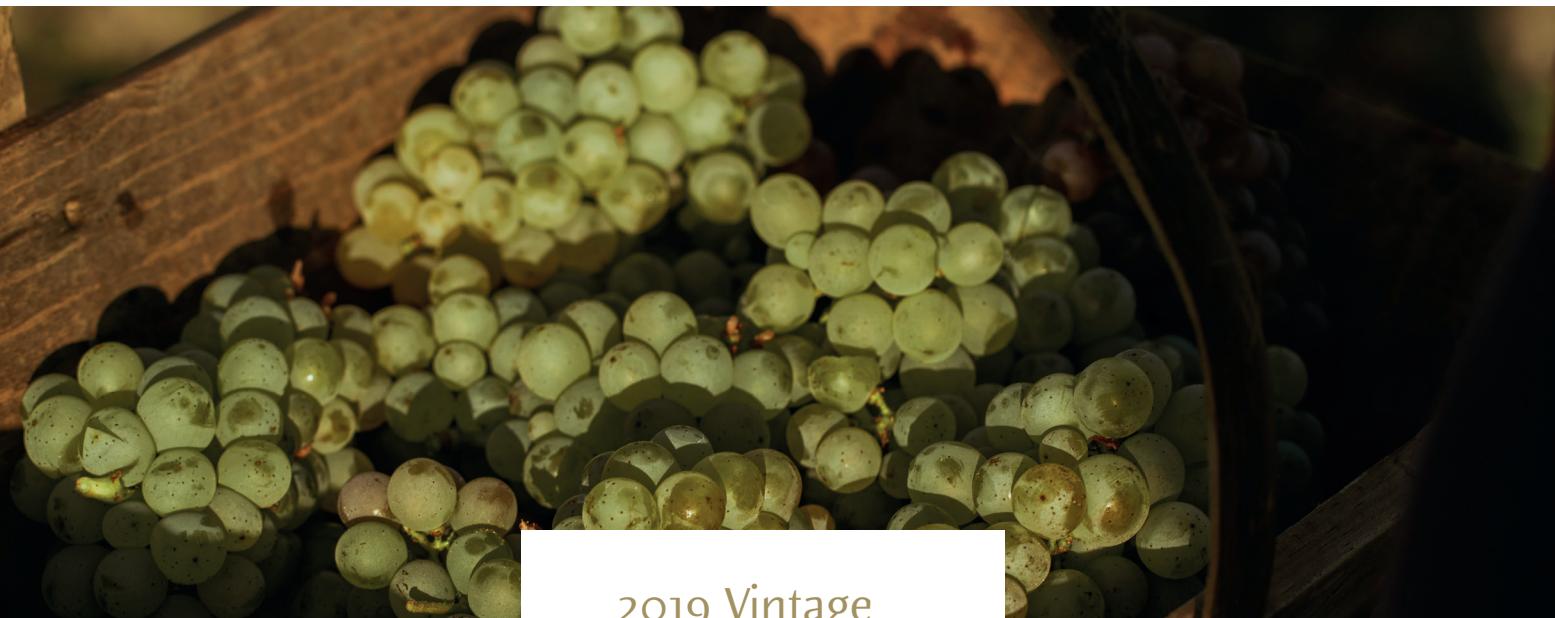




## CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2019 Vintage

### The Climate

The winter of 2018-2019 was mild and dry. Cool temperatures in spring slowed down vine growth. Flowering took place in ideal conditions, without *coulure* (shot berries) nor *millerandage* (abnormal fruit set). Storm Miguel swept across the Nouvelle-Aquitaine region on the 7<sup>th</sup> of June, although our grapes were fortunately spared. Heavy, regular rainfall was conducive to vegetative growth, leading the vines to develop an impressive leaf canopy. The rain came to a sudden halt on the 22<sup>nd</sup> of June, and a series of successive heatwaves ensued. July was the third hottest in history after 2006 and 2013, with temperatures reaching a record-breaking 42°C on the 23<sup>rd</sup>. Fortunately, rain fell on the 26th, followed by cool nights in August, propitious to the synthesis of anthocyanins. *Véraison* (colour change) was slow but uninterrupted. September was marked by fine, dry and sunny conditions, interspersed by welcome rainfall. Thanks to this ideal spell of weather, all the grape varieties were harvested at peak ripeness and at a leisurely pace.

### Some Technical Information

Harvest dates 29 August to 9 September  
Blend Sauvignon: 64,4% ; Sémillon: 35,6%  
New barrels 41%  
Alcohol 14%  
Bottling date 28 April 2020

### Tasting note

Beautiful pale-yellow colour. The initial impression on the nose is of an intense wine with distinctive Sauvignon Blanc notes – ethereal yet ripe, fresh and delicate. Swirling in the glass reveals astounding complexity and concentration: the Sémillon undoubtedly enhances aromas. Starts out full-bodied, delicious and aromatic on the palate, leading into an incredibly long aftertaste, underpinned by spicy flavours. This Haut-Brion is proof that even vintages marked by very hot, dry summers can produce incredibly refreshing white wines with powerful flavours.

