



## CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



### 1998 Vintage



#### The Climate

Very rainy month of April. This characteristic proved remarkably useful as the month of May was dry, June normal, July normal largely due to two days of storms with very heavy rain. August was one of the driest on record and in September the downpours only began after September 25<sup>th</sup>.

#### Some Technical Information

Harvest Dates From September 15<sup>th</sup> to 30<sup>th</sup>

Blend Merlot Noir: 59% ; Cabernet Sauvignon: 29%

Cabernet Franc: 12%

New barrels 77%

Alcohol 13%

Bottling date From August 17<sup>th</sup> to 25<sup>th</sup> 2000

#### Tasting notes

Very classic deep, dense color. Although slightly closed, the nose discovers a handsome complexity and immense richness. The whole evolves with an evident softness where a mixture of the suaveness and inky depth of a seasoned Porto comes to mind. The slightly caramelized ripe fruit melds its hint of wood with the more obvious notes of roasted coffee and cacao. The tannin is superb and still dense. Altogether one finds volume with a rich promise of intensity to come. A very good year that one should patiently wait for.