



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2001 Vintage



The Climate

The weather conditions this year were very similar to the ones in 2000. The really hot weather in July (7 days were above 30 degrees) and in August (12 days were above 30 degrees), was very noteworthy. Other than two days of heavy rain, it did not rain very much between July 20th and September 20th. As a result the grapes matured slowly but perfectly. During the picking the weather was extremely mild and generally hot and dry with the exception of two days of heavy rain on September 22nd and October 3rd. We did not harvest during those two days.

Some Technical Information

Harvest Dates From September 17th to October 8th

Blend Merlot Noir: 52% ; Cabernet Sauvignon: 36%

Cabernet Franc: 12%

New barrels 75%

Alcohol 13,5%

Bottling date Du 6 au 15 Octobre 2003

Tasting notes

Extremely good color, dense and young for this vintage. The aromas of this young wine burst upon you. Again this is a wine that is aromatically perfectly balanced. Wood scents do not prevail in this young wine. The approach is soft, and unctuous. The aromatic balance melds in the mouth with soft dissolving tannins. No rigid tannin but rather a slight hint of licorice that melts into the softness of the finish. Everything is melded together leaving a need of aging in order to reach its apogee.