



## CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSE EN 1855



### 2002 Vintage

#### The Climate

The year was very dry, but the low rainfall was well spread out and ensured that the vines received the regular amounts of water they needed. A slightly cool summer delayed ripening, but conditions became ideal for harvesting from the 9<sup>th</sup> of September onward: relatively hot, sunny days, and an unusual north-easterly wind for the season. The grapes for the white wine, followed by the red, reached the vat room in perfect condition, without being touched by a single drop of rain.

#### Some Technical Information

Harvest Dates From September 19<sup>th</sup> to October 8<sup>th</sup>

Blend Merlot Noir: 51% ; Cabernet Sauvignon: 40%

Cabernet Franc: 9%

New barrels 70%

Alcohol 13,5%

Bottling date From June 11<sup>th</sup> to 21<sup>st</sup> 2004

#### Tasting notes

A surprisingly dense color which stays very bright despite its depth. Initially, a certain reticence conceals the wine's aromas, but its richness is very quickly felt. The attack surprises with its sensation of dense, highly complex fruit volume. Little by little the tannins fill the mouth. They are silky, smooth and mellow, to which is added gentle notes of very subtle woodiness. The whole effect is so succulent you could almost eat it. The wine is long and very elegant. It is perfectly balanced in structure.

