



## CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSE EN 1855



## 2004 Vintage

### The Climate

The year 2004 began with an extremely rainy month of January. In spite of this marked humid start up, the year 2004 in finis finale turned out to be short on the humidity factor. The flowering at the beginning of June took place under perfect climate conditions and was swift with a pleasing equilibrium. The August rain was for the most part concentrated during the last two weeks. As a result we decided to remove some of the leaves covering the bunches on the vines. This maneuver enabled the harvesting of ripe and healthy grapes during the superb month of September.

### Some Technical Information

Harvest Dates From September 16<sup>th</sup> to October 6<sup>th</sup>

Blend Merlot Noir: 61% ; Cabernet Sauvignon: 20%

Cabernet Franc: 19%

New barrels 76%

Alcohol 13%

Bottling date From June 5<sup>th</sup> to 14<sup>th</sup> 2006

### Tasting notes

The nose is relatively discreet but has great clarity including nuances in turn of red fruit, minerals, woodiness and smoke. We find a complexity in the mouth. In spite of enormous concentration, the tannins do not attack the palate. The wine is precise, long and straight. Behind its façade of austerity we discover a wine with great elegance and stylishness. With the 2004 Château Haut-Brion has developed one of the great wines of the vintage.

