



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2005 Vintage



The Climate

2005 will remain in our memories as a historically dry year. This characteristic showed up already in winter when an important deficit of humidity was noted. In spite of a wet month in April, rain remained scarce right up to the vendanges. All year long the temperatures stayed on the high side. 2005 had climatic conditions very similar to the legendary vintage of 1949. Because of these elements the vines were able to produce small grapes of an extraordinary concentration; that would be harvested in a perfect condition.

Some Technical Information

Harvest Dates From September 1st to 26th

Blend Merlot Noir: 56% ; Cabernet Sauvignon: 39%

Cabernet Franc: 5%

New barrels 87%

Alcohol 14%

Bottling date From June 29th to July 6th 2007

Tasting notes

The color is so dense that the wine seems almost black. The nose has an intensity of aromas that are mind-blowing. It can never disavow its origins as we find all the complexity that is so well known for characterizing Haut-Brion: its notes of smoke, of cigar and roasted coffee grains. The whiff of fresh fruit is also present: currants and cherries. From the first approach this wine startles one with its density. It is long in the mouth plus creamy, big, powerful and fresh. It takes a hold of you and penetrates your senses. Power and harmony are the distinctive traits of this vintage. The aromatic persistence is incredibly long.