



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSE EN 1855



2006 Vintage

The Climate

The 2006 vintage is the fruit of a very contrasted climate. During that year, the environmental conditions were changing in a very unusual manner, passing from one extreme to another, throughout the entire year. Fortunately, spring and summer were both in general hot and dry. One hundred seasonal workers laboring day after day for three full months allowed winemaker to wait patiently for the absolute peak of each variety of grape.

Some Technical Information

Harvest Dates From September 7th to 29th
Blend Merlot Noir: 57% ; Cabernet Sauvignon: 41%
Cabernet Franc: 2%
New barrels 81%
Alcohol 14,5%
Bottling date From June 25th to July 3rd 2008

Tasting notes

Elegance would be the word that best describes this wine. Its color is a very deep red. The nose, at first reserved, opens up softly and slowly. Notes of minerals are followed by red berries, then an earthy whiff dominated by an aroma of fresh ground coffee beans. Before you know it the wine charms you with all of its incredible complexity. The mouth is silky. The treatment of this vintage's special tannins renders them astonishingly suave. Their freshness carries them along eventually towards an unending length on the palate. One will without a doubt need great patience to await the future when one can truly profit from the potential of this great vintage of Château Haut-Brion.

