



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSE EN 1855



2007 Vintage

The Climate

Both winter and spring were characterized by mild and humid conditions. Never have the tractors worked more diligently to protect the vines and their fruit. An early removal of leaves was done from late June on the east side, as well as a carefully executed thinning of laterals and shoots to lighten the burden on the vines but also to distribute the remaining clusters for a better aeration, and a later, meticulous removal of further leaves so as not to damage the berries on the west side. Fair weather during the month of September permitted an unhurried harvest season involving the participation of 200 people to accomplish the crucial and exacting sorting process.

Some Technical Information

Harvest Dates From September 18th to October 5th

Blend Merlot Noir: 43% ; Cabernet Sauvignon: 44%

Cabernet Franc: 13%

New barrels 71%

Alcohol 13%

Bottling date From May 19th to 28th 2009

Tasting notes

Usually, Haut-Brion is a wine characterized by a certain restraint, obliging the taster to go forward to meet it. Château Haut-Brion 2007 indicates a change. The color is a very deep red-violet. As to the nose, at first the red fruit dominates the evidential signature of our singular 'terroir'. This wine approaches with infinite charm. The mouth is soft and pleasant thanks to an extraction of tannins adapted to this vintage. The obvious freshness carries these tannins towards an impressive lingering on the palette.

