



## CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



## 2012 Vintage

### The Climate

The 2012 vintage was uneven from bud break, which was disturbed by a cool, wet month of April, to véraison (color change), which took place over a long period. Fortunately, the months of July and August 2012 were ideal: warm and dry. This fine summer weather enabled us to do everything possible in the vineyard in order to make up for the poor spring weather. For two months, our team worked meticulously to make ripening as homogeneous as possible, and removed any green grapes at véraison. The harvest for both red and white wines began under sunny skies. 2012 is a truly fine vintage for early-ripening terroirs such as ours.

### Some Technical Information

Harvest Dates From September 17<sup>th</sup> to October 9<sup>th</sup>

Blend Merlot Noir: 65,5% ; Cabernet Sauvignon: 32,5%

Cabernet Franc: 2%

New barrels 75%

Alcohol 15%

Bottling date From July 8<sup>th</sup> to 10<sup>th</sup> 2014

### Tasting notes

Merlot plays a special role in this vintage since it forms two thirds of the final blend. The nose is subtle, elegant and very complex, with delicate hints of red fruit, blackberry and blackcurrant as well as more generous notes of liquorice, roasting coffee, oak and a nearly floral side that defies description. The tightly-knit structure is obvious from the beginning. However, it soon appears that the tannin is also quite rich, making the wine soft, rich, juicy and delicious. It already has a beautiful long aftertaste. The 2012 can vie with the estate's great successes.

