



## CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSE EN 1855



## 2013 Vintage

### The Climate

2013 was a veritable obstacle course for winegrowers. For a start, a rainy spring upset flowering, causing coulure and millerandage. Fungal diseases were nevertheless largely contained. Summer was warm and dry, although a heavy rainstorm in July with strong winds reduced the potential crop. The harvest took place later than usual, with alternating periods of sun and rain. Very rigorous sorting (both manual and with an optical sorting machine) meant that only fruit in good condition was retained. The weather conditions throughout the growing season led to a small crop, but modern winemaking techniques and close, expert attention guaranteed the quality of the wines.

### Some Technical Information

Harvest Dates From September 24<sup>th</sup> to October 11<sup>th</sup>

Blend Merlot Noir: 50% ; Cabernet Sauvignon: 45,5%

Cabernet Franc: 4,5%

New barrels 67%

Alcohol 13%

Bottling date From the 6<sup>th</sup> to the 7<sup>th</sup> of May 2015

### Tasting notes

Deep, dark red colour. The nose is very deep, with powerful aromas of black fruit and spice. The wine starts out quite powerful on the palate, but softens on the middle palate, developing a lovely velvety texture. The finely polished tannic structure is enhanced by considerable concentration and full, luscious body. The aftertaste is very long.

