



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2016 Vintage

The Climate

Despite a winter and a spring marked by complicated climatic conditions - abundant rain and temperatures below seasonal averages - flowering took place with an almost miraculous homogeneity.

The great drought of the summer ended with a rainy season in mid-September that was very beneficial for the end of the maturity cycle. In October, no rain came to disrupt our harvest. The freshness of the nights, combined with the warm days, allowed to develop wines rich in color but also fresh and fruity. Paradox or miracle of nature? We would rather think it is the combination of human effort and, in particular, once again, the exceptional terroir.

Some Technical Information

Harvest Dates From the 19th of September to the 13th of October

Blend Merlot Noir: 56% ; Cabernet Sauvignon: 6,5%

Cabernet Franc: 37,5%

New barrels 78%

Alcohol 14%

Bottling date From June 21th to 26th 2018

Tasting notes

Bright red with garnet-red and purple highlights. The nose is very expressive and complex: a combination of red and black fruit, violets, etc., plus a remarkable impression of freshness! The wine starts out full-bodied and juicy on the palate, then develops with incredible refinement, showing rich tannin and plenty of volume, but no aggressiveness. The wine is broad-based and thick, but not heavy. Not a hair out of place, nothing to excess. And what a flavour!

This Haut-Brion is undoubtedly one of the château's greatest successes.

