



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



Vintage 2020

The Climate

Winter 2019/2020 is mild and wet. The vine's growth cycle begins very early (it is the earliest year after 1989). In Spring, constant rainfall encourages mildew to appear, so we are doubly attentive. Flowering is very early too and occurs as usual. From mid-June and until mid-August, an exceptionally hot, dry period sets in, during which we note three periods of heatwave. As a result, we decrease work carried out in the vineyard, especially leaf-thinning, to protect the wholeness of the grape bunches and to preserve aromatic freshness. From 11th August, steady rainfall enables the grape to perfect its ripeness. Harvests of white grapes are early and gathered in very good conditions. Temperatures are above seasonal averages, ideal for completing the ripening of all the red grape varieties, which entered our fermenting rooms in excellent health.

Some Technical Information

Harvest Dates From the 7th to the 29th of September

Blend Merlot Noir: 42,8% ; Cabernet Sauvignon: 39,7%

Cabernet Franc: 17,5%

New barrels 77,3%

Alcohol 15% (estimated)

Tasting notes

The colour of this Château Haut-Brion is a dark, radiant red. Before swirling, the nose already reveals both fresh and spicy notes. Swirling the wine confirms good ripeness of the grapes, with no excess.

The first taste is incredibly tightly-knit and precise. Straight away the wine is assertive, with instant presence. The development is never forceful, but what presence on the palate! The tactile sensations are completed by the taste, the flavours. The tannins are well-rounded, refined, juicy. Excellent length, even when the wine is no longer in the mouth. The musical score composed by the three grape varieties, Merlot, Cabernet Franc and Cabernet Sauvignon, is incredibly accurate and harmonious.

