



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2019 Vintage

The Climate

The winter of 2018-2019 was mild and dry. Cool temperatures in spring slowed down vine growth. Flowering took place in ideal conditions, without coulure (shot berries) nor millerandage (abnormal fruit set). Storm Miguel swept across the Nouvelle-Aquitaine region on the 7th of June, although our grapes were fortunately spared. Heavy, regular rainfall was conducive to vegetative growth, leading the vines to develop an impressive leaf canopy. The rain came to a sudden halt on the 22nd of June, and a series of successive heatwaves ensued. July was the third hottest in history after 2006 and 2013, with temperatures reaching a record-breaking 42°C on the 23rd. Fortunately, rain fell on the 26th, followed by cool nights in August, propitious to the synthesis of anthocyanins. Véraison (colour change) was slow but uninterrupted. September was marked by fine, dry and sunny conditions, interspersed by welcome rainfall. Thanks to this ideal spell of weather, all the grape varieties were harvested at peak ripeness and at a leisurely pace.

Some Technical Information

Harvest Dates From the 10th September to the 3rd October

Blend Merlot Noir: 48,7% ; Cabernet Sauvignon: 8,1%

Cabernet Franc: 43,2%

New barrels 79%

Alcohol 15%

Bottling date From May 17th to 20rd 2021

Tasting notes

Superb deep crimson colour. At first, the bouquet is both subtle and intense, with ripe fruit notes. The aromatic complexity of this wine comes to the fore with aeration. Starts out wonderfully smooth and delicate on the palate, becoming full-bodied yet never aggressive. The tannins are tight-knit, subtle and alluring, with no hardness whatsoever. The finish is long and aromatic. Haut-Brion surprises once again by achieving the perfect complementarity of Merlot, Cabernet Franc and Cabernet Sauvignon.

