



CHATEAU HAUT-BRION



Château Bahans Haut-Brion

2001

Château Haut-Brion's tasting notes :

At first, one is struck by the raciness of the wine. Full and complex tannins more than support the wine's opulent fruit notes developing in the background. The balance is lovely on the palate, the tannins are still powerful but are fine and firm. Beautiful complexity, with fruit gradually asserting its presence.

Weather conditions

Sum of temperatures : 3357 °C

Rain : 335 mm

Days where temperature above 30 °C : 32

Harvest : from 13/09/2001 to 08/10/2001

Current vintage notes

The weather conditions this year were very similar to the ones in 2000. The really hot weather in July (7 days were above 30 degrees) and in August (12 days were above 30 degrees), was very noteworthy. Other than two days of heavy rain, it did not rain very much between July 20th and September 20th. As a result the grapes matured slowly but perfectly. We harvested the white grapes from September 3rd to 10th. Then for the red grapes, we harvested the Merlots from September 17th to 26th and the Cabernets from October 1st to 8th. During the picking the weather was extremely mild and generally hot and dry with the exception of two days of heavy rain on September 22nd and October 3rd. We did not harvest during those two days. The white and red grapes were in a perfect sanitary state. The degrees attained for the white as for the red were really high. In fact they are among the highest of the recent years.



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