



CHATEAU HAUT-BRION



Château Haut-Brion Blanc

2005

Château Haut-Brion's tasting notes :

Its colour now is a yellow with a bit of green giving off golden reflections. The nose is extremely intense and dominated by citrus. It is of an incredible richness and complexity with traces of white peaches, honey, orange blossom and acacia. This wine has an astounding structure, both broad and long. Its body permits the wine to have a huge volume. We find again in the mouth all the aromatic complexity of the nose. The aromatic persistence at the finish is very impressive. It is certainly one of the great Haut-Brion Blanc of these last years.

Weather conditions

Sum of temperatures : 3492 °C

Rain : 229 mm

Days where temperature above 30 °C : 32

Harvest : from 24/08/2005 to 26/09/2005

Current vintage notes

2005 will remain in our memories as a historically dry year. This characteristic showed up already in winter when an important deficit of humidity was noted. In spite of a wet month in April, rain remained scarce right up to the vendanges. All year long the temperatures stayed on the high side. 2005 had climatic conditions very similar to the legendary vintage of 1949. Because of these elements the vines were able to produce small grapes of an extraordinary concentration, actually never before achieved, that would be harvested in a perfect condition. The vendanges started on August 24th for the whites and on August 31st for the reds, placing the vintage alongside other years with unduly early harvests.



Domaine Clarence Dillon

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