



CHATEAU HAUT-BRION



## *Château Haut-Brion Blanc*

*2007*

Château Haut-Brion's tasting notes :

This wine has everything: balance, freshness, fatness, complexity, minerality and intensity. We are approaching perfection. Nothing dominates Everything is in harmony (alcohol 13°9 and pH 3.2). A very subtle color combines a tinge of yellow with nuances of green. A strong nose dominates with whiffs of quince and locust flowers along with a trace of elegant woodiness. From the very beginning this wine's dimension is impressive. The mouth is full and unctuous. The finale is everlasting. It is superb.

Weather conditions

Temperature sum : 3 337°C.

Rainfall : 409 mm

Number of days over 30°C : 9

Harvesting began : August 28th – October 5th.

Current vintage notes

Both winter and spring this year were characterized by mild and humid conditions, particularly conducive to the spread of certain vine ailments. Never have the tractors worked more diligently to protect the vines and their fruit. Never has such a great deal of manual labour been necessary to carry out canopy management tasks not feasible using machines when only the best possible results will do: early removal of leaves from late June on the east (morning sun) side, carefully executed thinning of laterals and shoots to lighten the burden on the vine, but also to distribute the remaining clusters for better aeration, and a later, meticulous removal of further leaves so as not to damage the berries on the west (afternoon sun) side.

Fair weather during the month of September permitted an unhurried harvest season, involving the participation of no fewer than 200 people to accomplish the crucial and exacting sorting process.

The 2007 vintage will therefore serve as a benchmark to assess progress made in Bordeaux winegrowing practices.



*Domaine Clarence Dillon*

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