



## CHATEAU HAUT-BRION



### *Château Haut-Brion 1991*

#### Château Haut-Brion's tasting notes :

To compensate for the unevenness of the different stages of development of the vines (there was a difference of about 15 days between the shoots not affected by the frost and the new shoots), we had to take exceptional measures. At the time of maturing, we marked the shoots not affected by the frost with a spray known as Bouillie Bordelaise. These were harvested separately and before the others. The wine they produced was particularly successful and it served as a base for the blending.

A wine of quality without either the bitterness or the harshness that one had feared. To the contrary it is very supple, mature and deep in structure. A very good and rare Haut-Brion with only 3,000 cases produced.

#### Weather conditions

Sum of temperatures : 3311 °C

Rain : 472 mm

Days where temperature above 30 °C : 23

Harvest : from 24/09/1991 to 08/10/1991

#### Current vintage notes

A year that will stay engraved in our memory as the year of the late spring frost; a terrible frost ravaged the vines during the night of the 20th of April (the cold persisted all night and in certain vineyards the temperature went down as far as -7°C). The buds, that were already well in advance, were totally destroyed and it was not until the end of May that the vines recovered their normal growth, causing different stages in their evolution. July and August were hot and dry. During the vintage it was hot and wet.



*Domaine Clarence Dillon*

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