



## CHATEAU HAUT-BRION



### *Château Haut-Brion 1992*

Château Haut-Brion's tasting notes :

#### AN AVERAGE YEAR

A severe thinning out At the time of the ripening. After extreme attentiveness regarding the sanitary conditions, another particularly strict selection was made at the picking. This permitted the gathering of a splendid and healthy harvest. Haut-Brion's 92 is characterised by the preponderance of fruit. With its good tannic concentration it will be pleasant to drink in a few years.

#### Weather conditions

Sum of temperatures : 3292 °C

Rain : 697 mm

Days where temperature above 30 °C : 21

Harvest : from 17/09/1992 to 07/10/1992

#### Current vintage notes

After a dry winter that lasted through the month of May, June very damp. The flowering was long and varied. A large crop was in the offing in spite of \coulure\" (the washing away of the pollen) and \millerandage\" (the poor development of the grapes due to poor fertilization). July and August were very hot with rain prevailing in the latter. This caused worrisome sanitary conditions. Botrytis and mildew were brought about due to heat and damp. The vintage was saved simply because of meticulous and continuous work executed by the wine makers. \"\"\"



*Domaine Clarence Dillon*

Copyright SAS Domaine Clarence Dillon