



CHATEAU HAUT-BRION



Château Haut-Brion 1997

Château Haut-Brion's tasting notes :

AN AVERAGE YEAR

Handsome color with rather dazzling nuances tending towards orange. The power and complexity of the nose is surprising in this year where one finds whiffs of cedar and cigar alongside the other particulars of the vintage. A slight aroma of wood first envelopes the fruit then goes on to finish with a hint of fresh grapes. An excellent approach, both soft and supple. A good harmony for this millésime. The expected tannin is present rendering the finish a bit shorter and slightly bitter. This wine can wait for several more years. Preferably to be drunk before 2010.

Weather conditions

Sum of temperatures : 3494 °C

Rain : 472 mm

Days where temperature above 30 °C : 24

Harvest : from 16/09/1997 to 04/10/1997

Current vintage notes

A hot, dry start to the year led to exceptionally early growth in the spring. There was unprecedented flowering on the vines at the end of April. At the beginning of May, showers delayed the end of flowering by more than a month. The September drought made for a trouble-free harvest and compensated for the uneven ripening.



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