



## CHATEAU HAUT-BRION



### *Château Haut-Brion 2001*

Château Haut-Brion's tasting notes :

A VERY GOOD YEAR

Extremely good color, dense and young for this millésime. The aromas of this young wine burst upon you. Again this is a wine that is aromatically perfectly balanced. Wood scents do not prevail in this young wine. The approach is soft, and unctuous. The aromatic balance melds in the mouth with soft dissolving tannins. No rigid tannin but rather a slight hint of licorice that melts into the softness of the finish. Everything is melded together leaving a need of aging in order to reach its apogee.

**Weather conditions**

Sum of temperatures : 3357 °C

Rain : 335 mm

Days where temperature above 30 °C : 32

Harvest : from 13/09/2001 to 08/10/2001

**Current vintage notes**

The weather conditions this year were very similar to the ones in 2000. The really hot weather in July (7 days were above 30 degrees) and in August (12 days were above 30 degrees), was very noteworthy. Other than two days of heavy rain, it did not rain very much between July 20th and September 20th. As a result the grapes matured slowly but perfectly. We harvested the white grapes from September 3rd to 10th. Then for the red grapes, we harvested the Merlots from September 17th to 26th and the Cabernets from October 1st to 8th. During the picking the weather was extremely mild and generally hot and dry with the exception of two days of heavy rain on September 22nd and October 3rd. We did not harvest during those two days. The white and red grapes were in a perfect sanitary state. The degrees attained for the white as for the red were really high. In fact they are among the highest of the recent years.



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