



## CHATEAU HAUT-BRION



### *Château Haut-Brion 2005*

Château Haut-Brion's tasting notes :

#### A VERY EXCEPTIONAL YEAR

The color is so dense that the wine seems almost black. The nose has an intensity of aromas that are mind-blowing. It can never disavow its origins as we find all the complexity that is so well known for characterizing Haut-Brion: its notes of smoke, of cigar and roasted coffee grains. The whiff of fresh fruit is also present: currants and cherries. From the first approach this wine startles one with its density. It is long in the mouth plus creamy, big, powerful and fresh. It takes a hold of you and penetrates your senses. Power and harmony are the distinctive traits of this vintage. The aromatic persistence is incredibly long. This perfectly balanced wine will without a doubt become one of the biggest successes of our Domaine.

#### Weather conditions

Sum of temperatures : 3492 °C

Rain : 229 mm

Days where temperature above 30 °C : 32

Harvest : from 24/08/2005 to 26/09/2005

#### Current vintage notes

2005 will remain in our memories as a historically dry year. This characteristic showed up already in winter when an important deficit of humidity was noted. In spite of a wet month in April, rain remained scarce right up to the vendanges. All year long the temperatures stayed on the high side. 2005 had climatic conditions very similar to the legendary vintage of 1949. Because of these elements the vines were able to produce small grapes of an extraordinary concentration, actually never before achieved, that would be harvested in a perfect condition. The vendanges started on August 24th for the whites and on August 31st for the reds, placing the vintage alongside other years with unduly early harvests.



*Domaine Clarence Dillon*

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