



## CHATEAU HAUT-BRION



### *Château Haut-Brion 2007*

Château Haut-Brion's tasting notes :

#### A GOOD YEAR

"Evident" would be the defining word to describe this wine. Usually, Haut-Brion is a wine characterized by a certain restraint, obliging the taster to go forward to meet it. Château Haut-Brion 2007 indicates a change. The color is a very deep red-violet. As to the nose, at first the red fruit dominates the evidential signature of our singular 'terroir'. This wine approaches with infinite charm. The mouth is soft and pleasant thanks to an extraction of tannins adapted to this vintage. The obvious freshness carries these tannins towards an impressive lingering on the palette. Each vintage is different but 2007 is honestly unique. Rarely a Haut-Brion has shown so completely. With 2007, Haut-Brion will surely creep up and seduce you. That is what is extremely evident!

Merlot Noir 43%  
Cabernet Sauvignon 44 %  
Cabernet Franc 13 %

#### Weather conditions

Temperature sum : 3 337°C.  
Rainfall : 409 mm  
Number of days over 30°C : 9

Harvesting began : August 28th – October 5th.

#### Current vintage notes

Both winter and spring this year were characterized by mild and humid conditions, particularly conducive to the spread of certain vine ailments. Never have the tractors worked more diligently to protect the vines and their fruit. Never has such a great deal of manual labour been necessary to carry out canopy management tasks not feasible using machines when only the best possible results will do: early removal of leaves from late June on the east (morning sun) side, carefully executed thinning of laterals and shoots to lighten the burden on the vine, but also to distribute the remaining clusters for better aeration, and a later, meticulous removal of further leaves so as not to damage the berries on the west (afternoon sun) side.

Fair weather during the month of September permitted an unhurried harvest season, involving the participation of no fewer than 200 people to accomplish the crucial and exacting sorting process.



*Domaine Clarence Dillon*

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