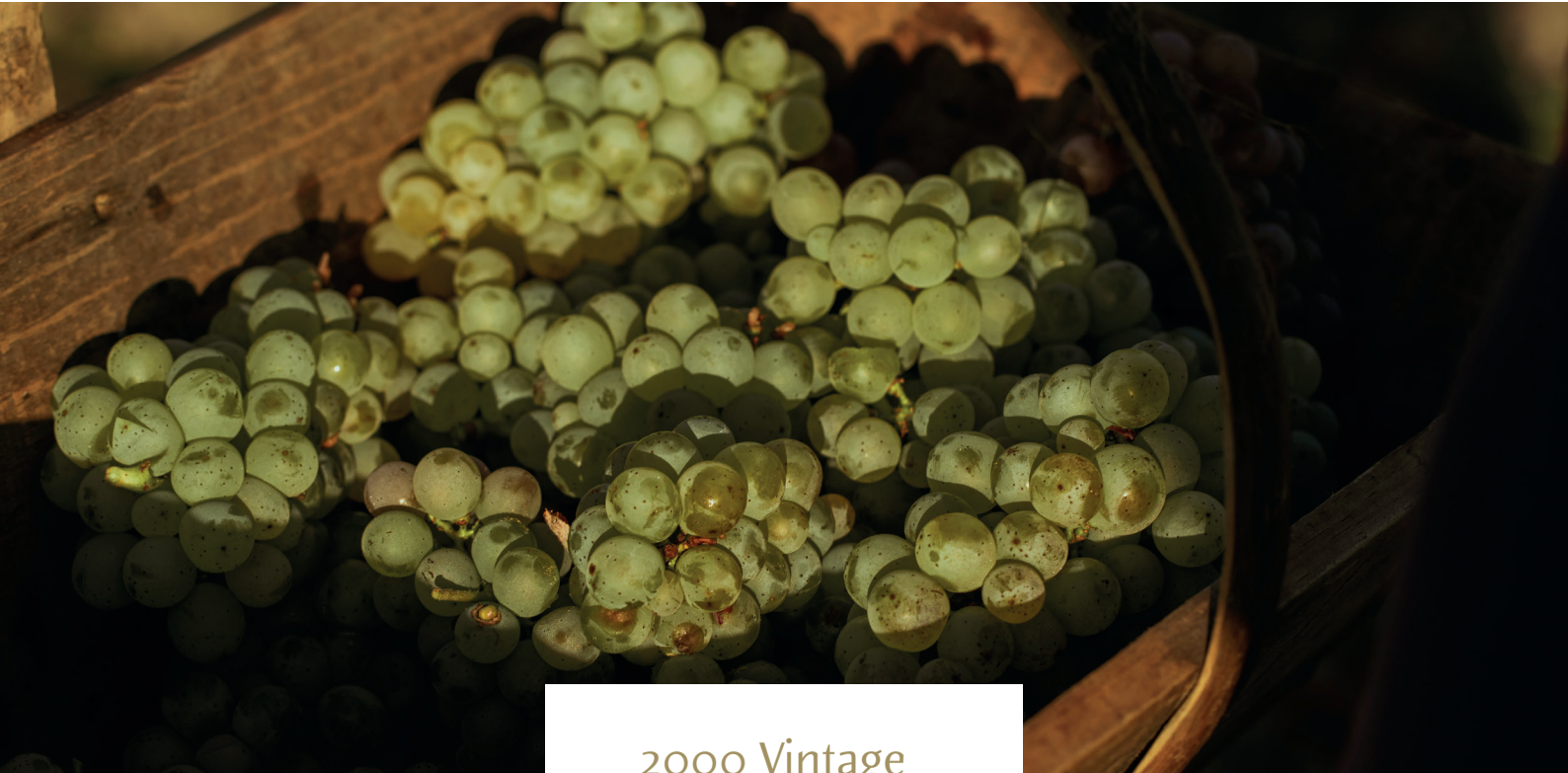




CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2000 Vintage

The Climate

A mild start to the year, a very wet, hot spring, followed by a dry, scorching summer: such were the weather features of this year, which has become legendary both through its date and the quality of wine produced. Temperature records were broken: 1.5°C above average over the twelve months – a massive difference. September, hot and dry, followed suit, allowing harvesting to take place in the best possible conditions..

Some Technical Information

Harvest dates From August 29th to September 12th

Blend Sauvignon Blanc: 43% ; Sémillon: 57%

New barrels 45%

Alcohol 13,5%

Bottling date On July 17th 2001

Tasting note

Fruit aromas gain the upper hand over floral notes. At first, ripe Sauvignon dominates, through fresh mint with a touch of anise, telltale musk emboldened with suggestions of almonds and hazelnuts ever so slightly caressed with praline. But floral cadences are still present: those of the vine itself, all in delicacy and finesse, but mint, elder flower and linden are also easily distinguished. The wine offers a plump yet elegant structure, mellow and very complex. Aromas typical of the best dessert wines are also revealed: toasted almonds, with a hint of incense and beeswax. Exceptionally long finish.

