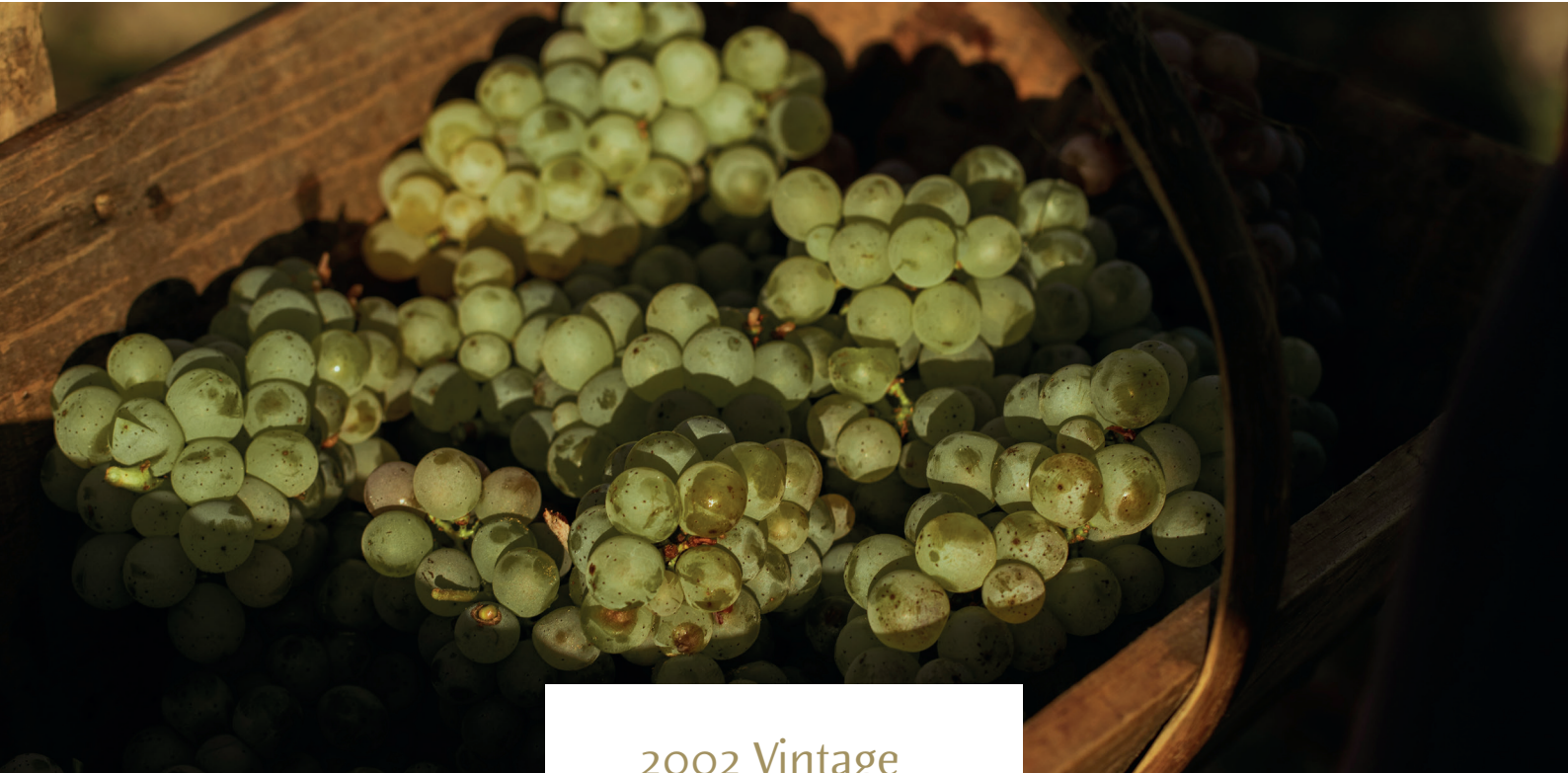




CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2002 Vintage

The Climate

The year was very dry, but the low rainfall was well spread out and ensured that the vines received the regular amounts of water they needed. A slightly cool summer delayed ripening, but conditions became ideal for harvesting from the 9th of September onward: relatively hot, sunny days, and an unusual north-easterly wind for the season. The grapes for the white wine, followed by the red, reached the vat room in perfect condition, without being touched by a single drop of rain.

Some Technical Information

Harvest dates From September 9th to 12th
Blend Sauvignon Blanc: 78% ; Sémillon: 22%
New barrels 40%
Alcohol 13,5%
Bottling date On July 15th 2003

Tasting note

This wine shows the vibrant aromas of ripe Sauvignon Blanc: mint, anise and especially muscat and musk. The overall impact is very floral, subtle and elegant set against the depth of a very mellow and supple wine for the year. The wine's freshness, its fruit and its balance make it very special among Graves white wines.

