



## CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



### 2012 Vintage

#### The Climate

The 2012 vintage was uneven from bud break, which was disturbed by a cool, wet month of April, to véraison (color change), which took place over a long period. Fortunately, the months of July and August 2012 were ideal: warm and dry. This fine summer weather enabled us to do everything possible in the vineyard in order to make up for the poor spring weather. For two months, our team worked meticulously to make ripening as homogeneous as possible, and removed any green grapes at véraison. The harvest for both red and white wines began under sunny skies. 2012 is a truly fine vintage for early-ripening terroirs such as ours.

#### Some Technical Information

Harvest dates From September 5<sup>th</sup> to 14<sup>th</sup>  
Blend Sauvignon Blanc: 55% ; Sémillon: 45%  
New barrels 55%  
Alcohol 14%  
Bottling date On June 17<sup>th</sup> 2013

#### Tasting note

There is quite a contrast here between the bouquet and the palate. The bouquet is very fresh with overwhelming citrus (pink grapefruit) aromas leading one to expect a very crisp wine. However, it starts out quite rich on the palate, with a great deal of power. The vivaciousness that seemed at first to be only on the nose returns on the aftertaste, accounting for a wonderful long finish. A great vintage for Château Haut-Brion blanc.

