



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2013 Vintage

The Climate

2013 was a veritable obstacle course for winegrowers. For a start, a rainy spring upset flowering, causing coulure and millerandage. Fungal diseases were nevertheless largely contained. Summer was warm and dry, although a heavy rainstorm in July with strong winds reduced the potential crop. The harvest took place later than usual, with alternating periods of sun and rain. Very rigorous sorting (both manual and with an optical sorting machine) meant that only fruit in good condition was retained. The weather conditions throughout the growing season led to a small crop, but modern winemaking techniques and close, expert attention guaranteed the quality of the wines.

Some Technical Information

Harvest dates From September 17th to 26th
Blend Sauvignon Blanc: 66% ; Sémillon: 34%
New barrels 45%
Alcohol 13,5%
Bottling date On July 11th 2014

Tasting note

The nose is concentrated, very expressive, and opulent with hints of pineapple, white fruit, and elegant understated oak. The Sauvignon Blanc comes through more than is usually the case. The wine manages a subtle balancing act between richness and power on the one hand, and brilliant, refreshing acidity on the other hand. The aftertaste is impressively long and vigorous.

