



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2024 Vintage

The Climate

Although 2024 was notable for being quite a cool year, it was nevertheless preceded by a mild and wet winter, causing budbreak to start early, as of mid-March. Flowering came late, but occurred in good conditions for the whites, but more diversely for the reds. The vine's resilience, supported and assisted by the teams' unfailing determination, enabled us to bring to good completion a challenging season, which gives us marvellous, expressive fruit and juices full of promise. The early terroir of Haut-Brion played its role of making things easier, by enabling the alcoholic degree we sought to be attained rapidly and therefore to begin the harvest with crop's good health protected. The harvest gave us grapes full of flavour and extremely careful sorting was carried out on arrival at the vat house, to ensure that we kept only good, healthy berries at a perfect stage of ripeness. Although this balancing act vintage encouraged contrasts to exist right up until the harvests, in the end it provided us with a final bouquet of expressive fruit, promising wines full of potential in the future.

Some Technical Information

Harvest dates from September 17th to October 4th

Blend Cabernet Sauvignon: 47.2%; Merlot: 37.5%

Cabernet Franc: 15.3%

New barrels 75%

Alcohol 13.2%

Tasting notes

A splendid dark, garnet red colour. The first nose is powerful, very fruity and ripe. On swirling, these sensations are heightened; it's enchanting! The attack is wide, fleshy and graceful. The wine fills the mouth with a soft, generous presence. The tannins are perceptible, juicy and smooth. The three grape varieties are combined to give a completely ideal balance between the aromas, flavours and elegance of tannin. It is quite simply delicious and so full of promise for the future!

