



## CHATEAU LA MISSION HAUT-BRION



### 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 September 13<sup>th</sup> to 29<sup>th</sup>  
Blend Merlot Noir: 3% ; Cabernet Sauvignon: 84% ;  
Cabernet Franc: 13%  
New barrels 10%  
Alcohol 12.5%  
Bottling date From July 1<sup>st</sup> to 3<sup>rd</sup> 2002

#### Tasting note

Lovely bright hue. Clean on the nose, with considerable aromatic intensity for a second-label wine. Initially, lively fresh fruit flavors dominate, followed by the cherry and smoky notes typical of Graves wines from Pessac. On the palate, one is struck at first by the wine's full-bodied balance and then, quite quickly, the firm tannins coat the mouth agreeably.

