



CHATEAU LA MISSION HAUT-BRION



2001 Vintage



The Climate

The weather conditions this year were very similar to the ones in 2000. The really hot weather in July (7 days were above 30 degrees) and in August (12 days were above 30 degrees), was very noteworthy. Other than two days of heavy rain, it did not rain very much between July 20th and September 20th. As a result the grapes matured slowly but perfectly. During the picking the weather was extremely mild and generally hot and dry with the exception of two days of heavy rain on September 22nd and October 3rd. We did not harvest during those two days.

Some Technical Information

Harvest Dates From September 17th to October 6th
Blend Merlot Noir: 18% ; Cabernet Sauvignon: 77% ;
Cabernet Franc: 5%
New barrels 20%
Alcohol 12.5%
Bottling date From June 30th to July 1st 2003

Tasting note

Very clean on the nose, with oak already lending finesse and richness. Generous fruit, with surprising aromatic density for a second-label wine. On the palate, there is an initial attack of fresh fruit flavors enveloped by forward and firm tannins, promising great longevity. The firm tannins add structure to the typically long, persistent yet soft finish. There is considerable drinking pleasure to be anticipated from this vintage. A harmonious wine, full of charm.