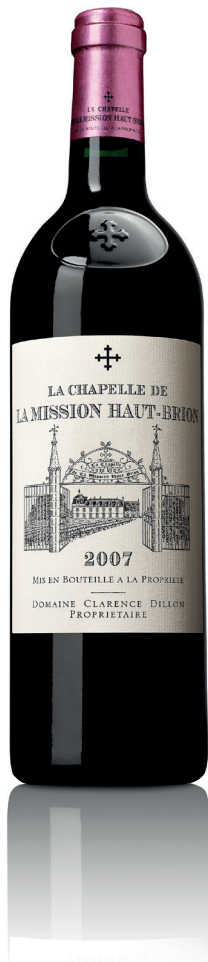




## CHATEAU LA MISSION HAUT-BRION



### 2007 Vintage



#### The Climate

Both winter and spring were characterized by mild and humid conditions. Never have the tractors worked more diligently to protect the vines and their fruit. An early removal of leaves was done from late June on the east side, as well as a carefully executed thinning of laterals and shoots to lighten the burden on the vines but also to distribute the remaining clusters for a better aeration, and a later, meticulous removal of further leaves so as not to damage the berries on the west side. Fair weather during the month of September permitted an unhurried harvest season involving the participation of 200 people to accomplish the crucial and exacting sorting process.

#### Some Technical Information

Harvest Dates From September 13<sup>th</sup> to October 5<sup>th</sup>  
Blend Merlot Noir: 64% ; Cabernet Sauvignon: 30% ;  
Cabernet Franc: 6%  
New barrels 29%  
Alcohol 13%  
Bottling date From May 12<sup>th</sup> to 14<sup>th</sup> 2009

#### Tasting note

The color of this wine is a rather intense purplish red. The nose is dominated by red berries (such as currants and raspberries). The mouth is unctuous and supple. The wine shows up extremely well. Its gourmand element almost makes one forget that the wine is still in barrel and that its making has just begun. Certainly, 2007 completes a very satisfying trilogy after the vintages of 2005 and 2006.