



CHATEAU LA MISSION HAUT-BRION



2009 Vintage



The Climate

The growing season began under a rainy sky in spring. Flowering was even and homogeneous thanks to warm temperatures and the absence of rain in late May/early June. July, August, and September were also very dry. In fact, 2009 was one of the driest vintages in recent years (along with 2000 and 2005), which meant that the grapes ripened perfectly. The harvest took place starting on the last day of August and lasted until the first week in October, under conditions that every winemaker dreams of, with the near total absence of precipitation.

Some Technical Information

Harvest Dates From September 9th to October 5th

Blend Merlot Noir: 44% ; Cabernet Sauvignon: 46% ;

Cabernet Franc: 10%

New barrels 24%

Alcohol 14.5%

Bottling date From the 23rd of the 27th of May 2011

Tasting note

This wine is surprisingly rich and intense, from the very first impression. Fruity aromas such as blackberry and raspberry predominate. The wine is very powerful and unctuous on the palate. It also features licorice retro-nasal aromas indicative of very ripe grapes. This is undoubtedly the greatest La Chapelle de La Mission Haut-Brion ever made.