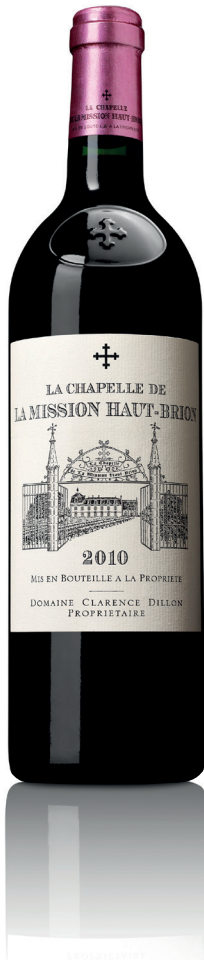




CHATEAU LA MISSION HAUT-BRION



2010 Vintage



The Climate

A dry year with an arid summer. The weather during the growing season, from early April to late September, was the driest since 1949. This water deficit caused dehydration in the vines, concentrating the grape juice and producing the highest values ever measured, particularly in terms of sugar content. The very cool nights promoted the accumulation of anthocyanins, so the 2010 red wines are the deepest-coloured in recent years.

Some Technical Information

Harvest Dates From September 8th to October 8th

Blend Merlot Noir: 27% ; Cabernet Sauvignon: 47% ;

Cabernet Franc: 26%

New barrels 35%

Alcohol 15%

Bottling date From May 21st to 24th 2012

Tasting note

The very deep colour of the wine is indicative of its concentration. The bouquet is very expansive, redolent of red-berry fruit. On the palate, this wine has an astonishingly imposing tannic structure for a second wine. It is also dazzlingly fresh, despite its impressive concentration. A wine full of contrasts: 2010 produced one of the most concentrated La Chapelle, but also one of the most beguiling.