



CHATEAU LA MISSION HAUT-BRION



2012 Vintage



The Climate

The 2012 vintage was uneven from bud break, which was disturbed by a cool, wet month of April, to véraison (color change), which took place over a long period. Fortunately, the months of July and August 2012 were ideal: warm and dry. This fine summer weather enabled us to do everything possible in the vineyard in order to make up for the poor spring weather. For two months, our team worked meticulously to make ripening as homogeneous as possible, and removed any green grapes at véraison. The harvest for both red and white wines began under sunny skies. 2012 is a truly fine vintage for early-ripening terroirs such as ours.

Some Technical Information

Harvest Dates From September 19th to October 9th
Blend Merlot Noir: 28,5% ; Cabernet Sauvignon: 56% ;
Cabernet Franc: 15,5%
New barrels 30%
Alcohol 14%
Bottling date From June 9th to 12th 2014

Tasting note

The bouquet is redolent of red fruit. In fact, this is a paradoxical wine. It is soft on the palate, yet also quite tannic and, although fresh, it also has a certain warmth and suavity. 2012 La Chapelle de la Mission Haut-Brion is full-bodied and juicy, but tightly-wound on the middle palate. Barrel ageing overseen by a talented cellar master will enable this wine to show its character more clearly in the coming months.