



CHATEAU LA MISSION HAUT-BRION



2013 Vintage



The Climate

2013 was a veritable obstacle course for winegrowers. For a start, a rainy spring upset flowering, causing coulure and millerandage. Fungal diseases were nevertheless largely contained. Summer was warm and dry, although a heavy rainstorm in July with strong winds reduced the potential crop. The harvest took place later than usual, with alternating periods of sun and rain. Very rigorous sorting (both manual and with an optical sorting machine) meant that only fruit in good condition was retained. The weather conditions throughout the growing season led to a small crop, but modern winemaking techniques and close, expert attention guaranteed the quality of the wines.

Some Technical Information

Harvest Dates From September 24th to October 11th
Blend Merlot Noir: 52% ; Cabernet Sauvignon: 35.5% ;
Cabernet Franc: 12.5%
New barrels 23%
Alcohol 13%
Bottling date From the 28th to the 29th of April 2015

Tasting note

This wine has great aromatic intensity, showing pronounced blackcurrant, cherry, and liquorice aromas. 2013 La Chapelle de la Mission Haut Brion starts out with assertive fine-grained tannin that becomes smooth and round on the middle palate, which also shows a great deal of fruit. The aftertaste is long and beautifully fresh.