



CHATEAU LA MISSION HAUT-BRION



2016 Vintage



The Climate

Despite a winter and a spring marked by complicated climatic conditions - abundant rain and temperatures below seasonal averages - flowering took place with an almost miraculous homogeneity.

The great drought of the summer ended with a rainy season in mid-September that was very beneficial for the end of the maturity cycle. In October, no rain came to disrupt our harvest. The freshness of the nights, combined with the warm days, allowed to develop wines rich in color but also fresh and fruity. Paradox or miracle of nature? We would rather think it is the combination of human effort and, in particular, once again, the exceptional terroir.

Some Technical Information

Harvest Dates From the 19th of September to the 14th of October

Blend Merlot Noir: 36.5% ; Cabernet Sauvignon: 42% ;

Cabernet Franc: 21.5%

New barrels 23%

Alcohol 13.5%

Bottling date From May 28th to 29th 2018

Tasting note

Beautiful deep, vivacious red colour. The nose is somewhat closed, but quite ripe with hints of black fruit. The bouquet displays even more fresh fruit after swirling in the glass, as well as considerable complexity. The wine starts out juicy and broad-based on the palate, and asserts itself quite quickly. The tannic texture is relatively tight-knit. It is amazing to see how each grape variety has left its imprint. Merlot (36.5%) adds charm and richness, Cabernet Sauvignon (42%) gives the wine structure and a long aftertaste, and Cabernet Franc (21.5%) enhances the wine's ethereal aromatic finish.