



## CHATEAU LA MISSION HAUT-BRION



### 2019 Vintage



#### The Climate

The winter of 2018-2019 was mild and dry. Cool temperatures in spring slowed down vine growth. Flowering took place in ideal conditions, without *coulure* (shot berries) nor *millerandage* (abnormal fruit set). Storm Miguel swept across the Nouvelle-Aquitaine region on the 7<sup>th</sup> of June, although our grapes were fortunately spared. Heavy, regular rainfall was conducive to vegetative growth, leading the vines to develop an impressive leaf canopy. The rain came to a sudden halt on the 22<sup>nd</sup> of June, and a series of successive heatwaves ensued. July was the third hottest in history after 2006 and 2013, with temperatures reaching a record-breaking 42°C on the 23<sup>rd</sup>. Fortunately, rain fell on the 26<sup>th</sup>, followed by cool nights in August, propitious to the synthesis of anthocyanins. *Véraison* (colour change) was slow but uninterrupted. September was marked by fine, dry and sunny conditions, interspersed by welcome rainfall. Thanks to this ideal spell of weather, all the grape varieties were harvested at peak ripeness and at a leisurely pace.

#### Some Technical Information

Harvest Dates From September 11<sup>th</sup> to October 2<sup>nd</sup>

Blend Merlot Noir: 50.1% ; Cabernet Sauvignon: 45.5% ;  
Cabernet Franc: 4.4%

New barrels 28.1%

Alcohol 14.5%

Bottling date From May 12<sup>th</sup> to 14<sup>th</sup> 2021

#### Tasting note

Beautiful intense red colour. The nose initially displays fresh, ripe fruity notes. Lovely hints of oak and vanilla enhance cherry and blackberry aromas with aeration. The full-bodied and fruity palate reveals all the charming qualities of Merlot, underpinned by smooth, powerful and fresh tannins. The medium-long finish is peppered with spicy overtones.