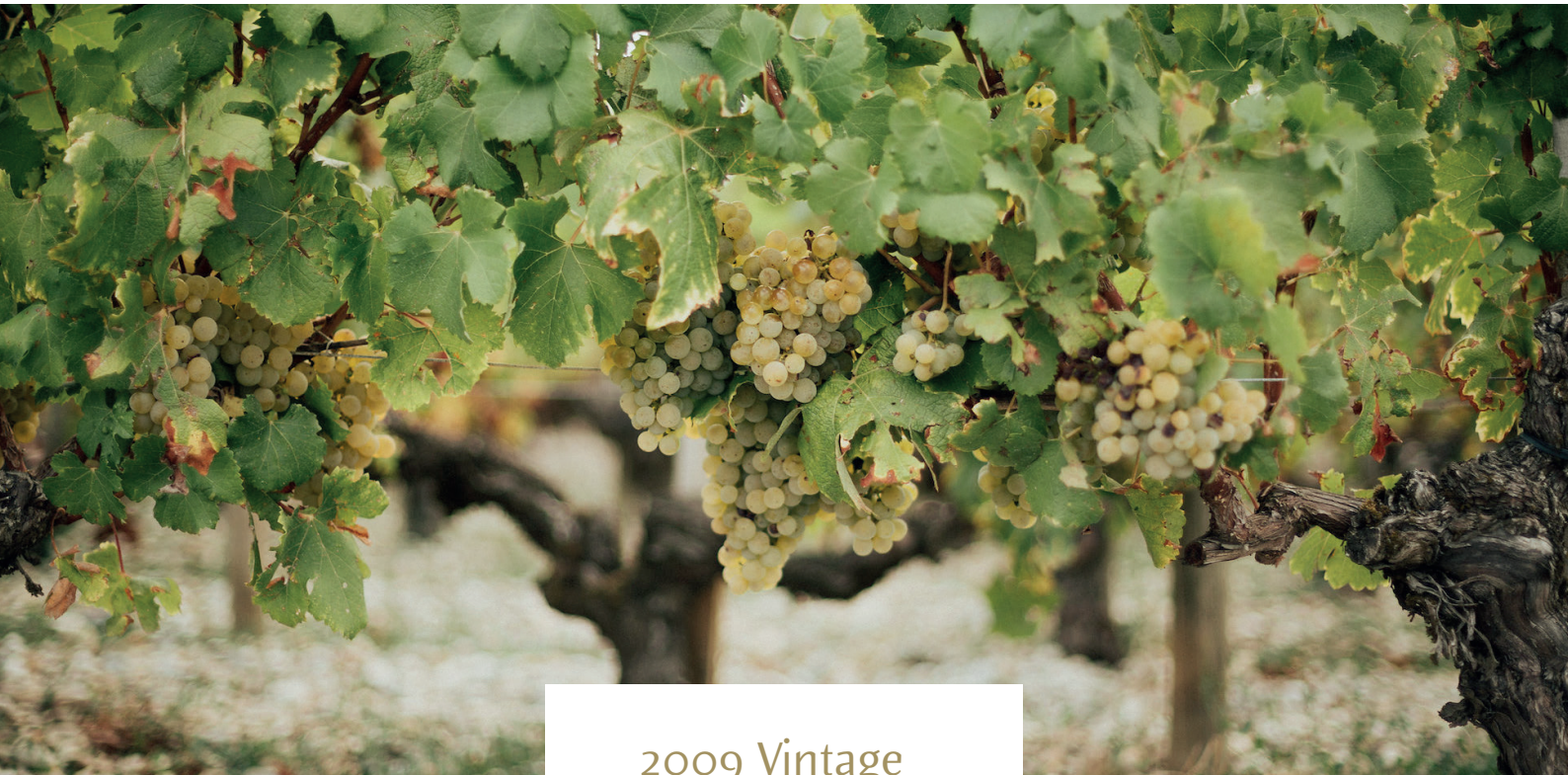




CHATEAU LA MISSION HAUT-BRION



2009 Vintage



The Climate

The growing season began under a rainy sky in spring. Flowering was even and homogeneous thanks to warm temperatures and the absence of rain in late May/early June. July, August, and September were also very dry. In fact, 2009 was one of the driest vintages in recent years which meant that the grapes ripened perfectly. The harvest took place starting on the last day of August and lasted until the first week in October, under conditions that every winemaker dreams of, with the near total absence of precipitation.

Some Technical Information

Harvest Dates From August 31st to September 10th

Blend Semillon: 84%; Sauvignon Blanc: 16%

New barrels 54%

Alcohol 14%

Bottling date On June 29th 2010

Tasting note

After selling the estate's white wine under the name of Château la Mission Haut-Brion in the 1927, 1928, 1929 and 1930 vintages, the owners at the time, the Woltner family, decided to change the name to Laville Haut-Brion after buying a small neighbouring estate called Clos Laville. However, what could be more normal than calling Château la Mission Haut-brion's white wine Château la Mission Haut-Brion blanc? So, that will be its name from now on, starting with the 2009 vintage. The nose is intense with fine mineral overtones. The flavors spread out beautifully on the palate, revealing not only a fine texture, richness, and lots of volume, but also freshness on the aftertaste, which contributes to perfect balance and a beautiful long finish. The 2009 vintage is more opulent than 2007 and more fresh than 1989, attaining a balance that is close to perfection.