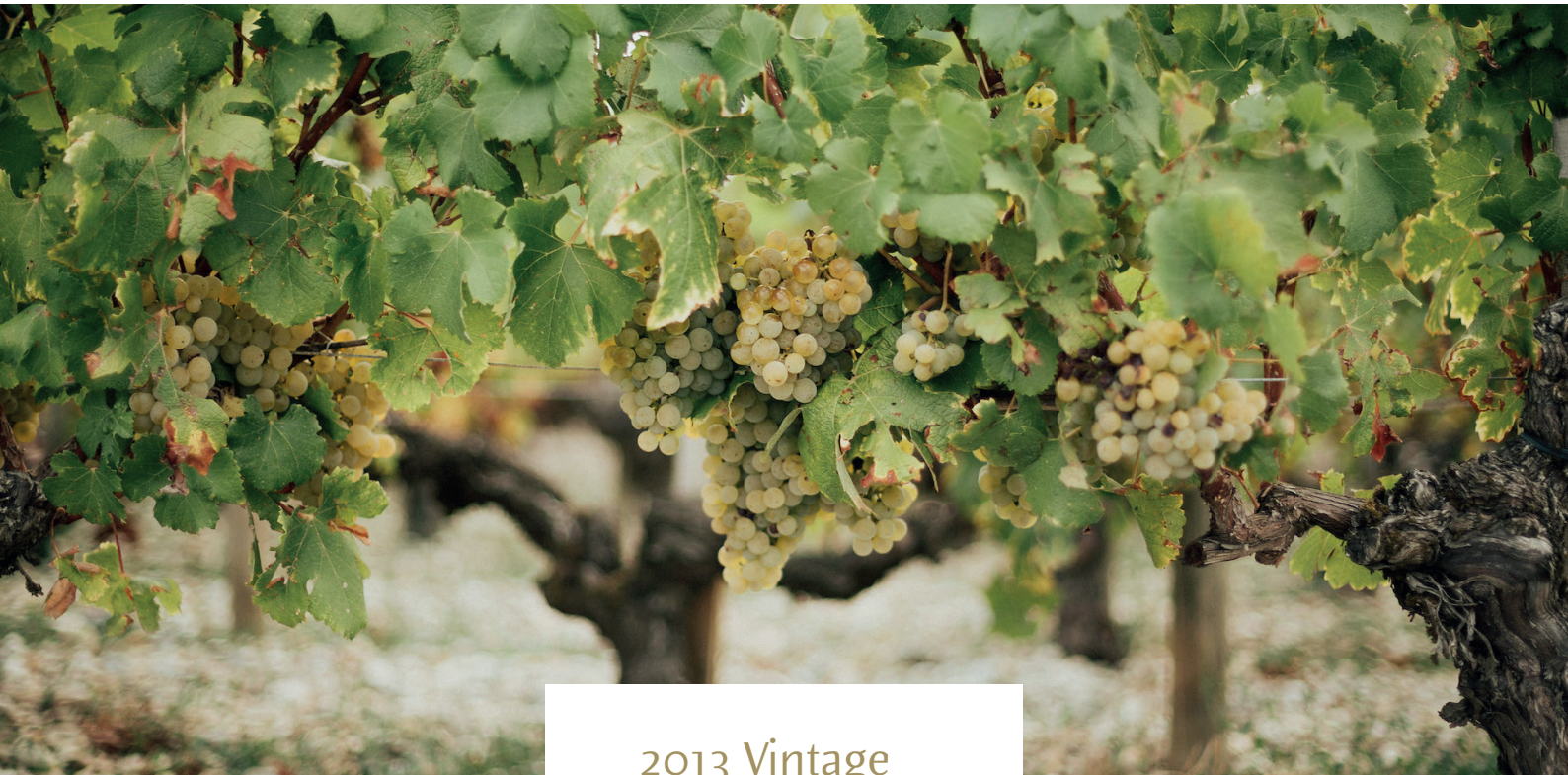
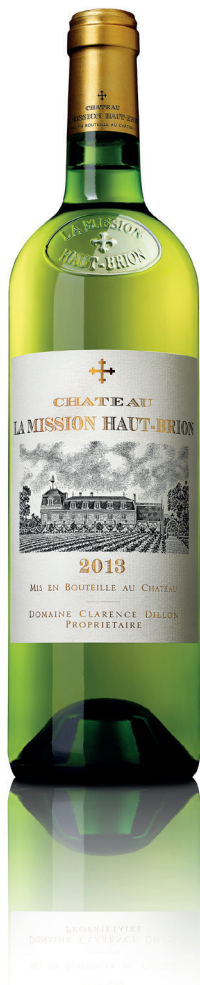




## CHATEAU LA MISSION HAUT-BRION



### 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 19<sup>th</sup> to October 1<sup>st</sup>

Blend Semillon: 76%; Sauvignon Blanc: 24%

New barrels 44%

Alcohol 13.5%

Bottling date On June 20<sup>th</sup> 2014

#### Tasting note

The nose is enormously complex, showing subtle hints of white flowers, pineapple, lemon, and very ripe, juicy white peaches. The wine starts out with considerable acidity, and is almost tangy. This freshness gives the wine a linear structure that opens up to become much bigger and more voluptuous.