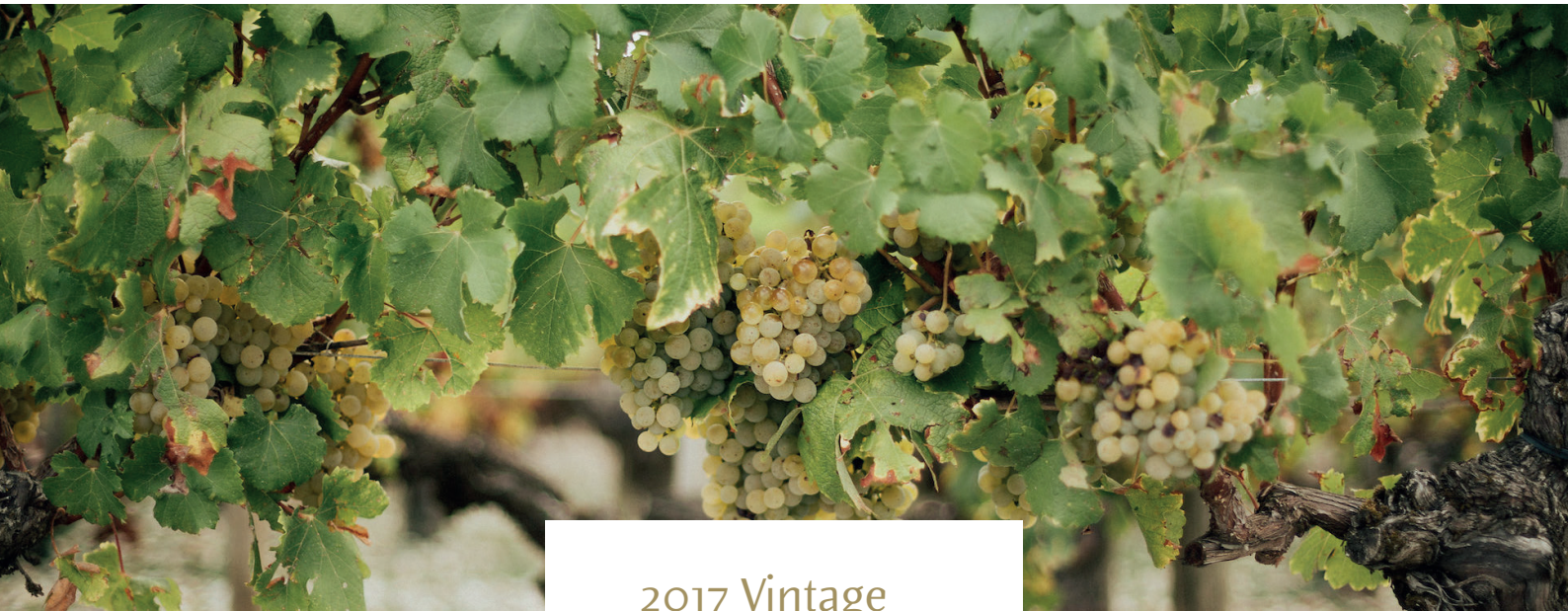




CHATEAU LA MISSION HAUT-BRION



2017 Vintage

The Climate

Vegetative growth started on the 13th of March, then was accelerated by a warm, sunny spring. Two incidents of frost in late April served as a reminder to winegrowers that viticulture is fragile and that nature cannot be tamed.

The water deficit, which reached 50% in July and August, was a distinguishing feature of the vintage. However, thanks to significant rainfall in June, the vines were spared from the drought. Above-average sunshine and a spell of very hot weather (29 days over 30°C), moderated by relatively cool nights (enabling the grapes to ripen without stress) also resulted in favourable winegrowing conditions.

The outstanding fruit is reflected in our wines, which have managed to preserve the freshness vital to the balance we always seek. Weather during the month of September was fine for picking – with the exception of the second week, when it rained, although this precipitation helped the Cabernets to ripen slowly and well.

2017 has all the necessary qualities to become a benchmark vintage.

Some Technical Information

Harvest Dates From the 22nd to the 31th of August

Blend Semillon: 76.2%; Sauvignon Blanc: 23.8%

New barrels 33%

Alcohol 14.5%

Bottling date On May 22nd 2018

Tasting note

Crystal-clear pale-yellow colour with green hues. The bouquet reveals incredible concentration with hints of ripe fruit enhanced by subtle, spicy overtones. Swirling in the glass enhances the white fruit aromas and reveals beautiful notes of aniseed. Starts out rich and broad-based on the palate, showcasing Sémillon in all its splendour! The wine then becomes smooth, exploding into a sappy, tight-knit and fruity finish with an impressively long aftertaste.

