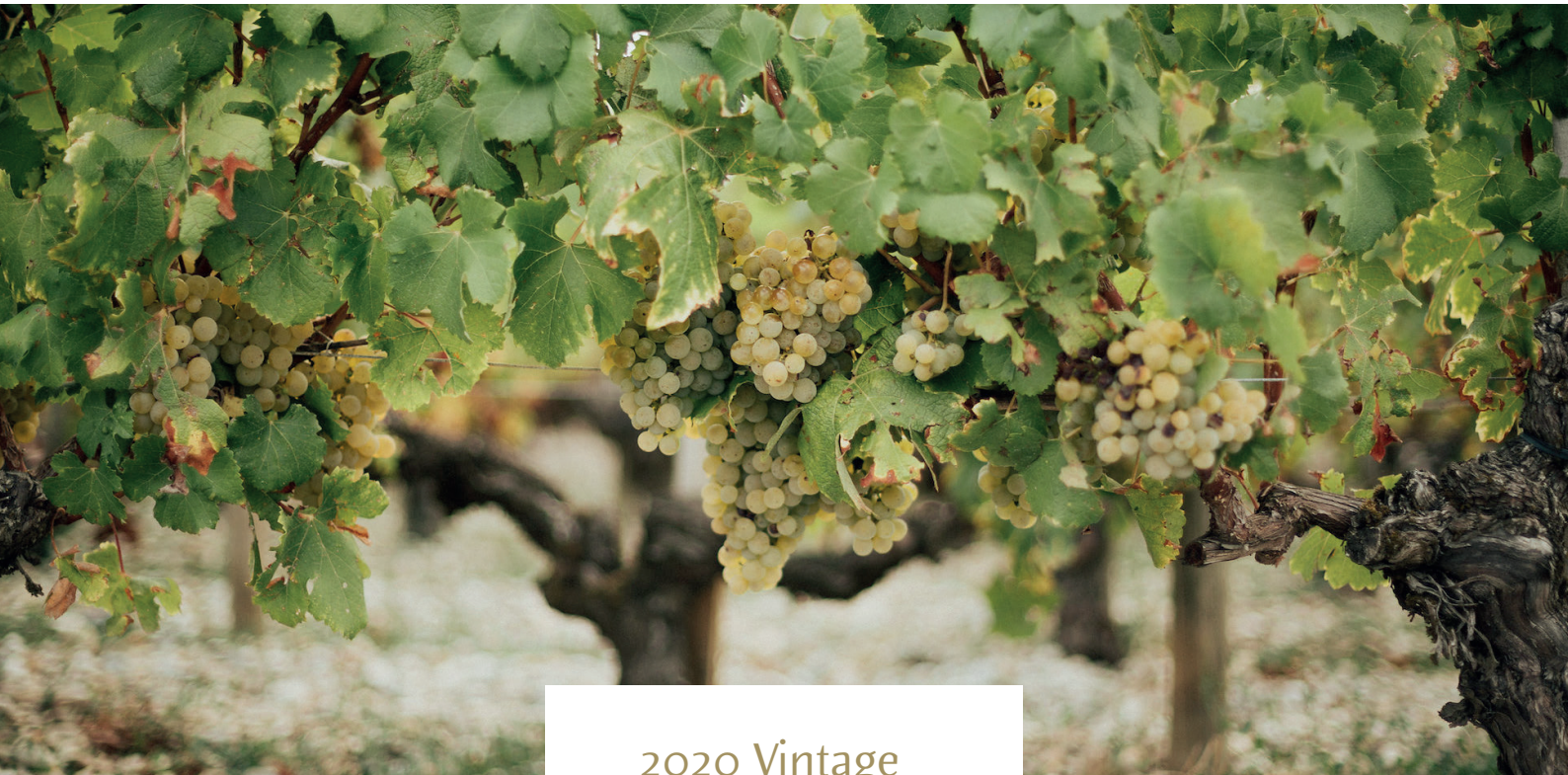




## CHATEAU LA MISSION HAUT-BRION



### 2020 Vintage



#### The Climate

Winter 2019/2020 is mild and wet. The vine's growth cycle begins very early (it is the earliest year after 1989). In Spring, constant rainfall encourages mildew to appear, so we are doubly attentive. Flowering is very early too and occurs as usual. From mid-June and until mid-August, an exceptionally hot, dry period sets in, during which we note three periods of heatwave. As a result, we decrease work carried out in the vineyard, especially leaf-thinning, to protect the wholeness of the grape bunches and to preserve aromatic freshness. From 11<sup>th</sup> August, steady rainfall enables the grape to perfect its ripeness. Harvests of white grapes are early and gathered in very good conditions. Temperatures are above seasonal averages, ideal for completing the ripening of all the red grape varieties, which entered our fermenting rooms in excellent health.

#### Some Technical Information

**Harvest Dates** From the 19<sup>th</sup> to the 28<sup>th</sup> of August

**Blend** Semillon: 45.3%; Sauvignon: 54.7%

**New barrels** 34.3%

**Alcohol** 14%

**Bottling date** On the 6<sup>th</sup> of May 2021

#### Tasting note

The colour is beautiful, a pale yellow. The first nose is aromatic and powerful, with really lovely scents of white peach and apricot flesh revealed when swirling the wine. On the palate, the wine gives a rich first taste, very ample. Then development on the palate is generous, rich in taste and superb fruity flavours. The finish on a slightly lemony hint gives a marvellous, slight touch of salinity. Sauvignon, in majority in the blend (55%) of this Château La Mission Haut-Brion white, brings superb acidity, given the context of the summer of 2020, without overriding the Sémillon. The balance between body, acidity and aromatics is achieved particularly well.