



CHATEAU LA MISSION HAUT-BRION



1990 Vintage

The Climate

A warm winter so an exceptionally early budding. The start of spring was cold but summer was exceptionally hot and dry. Little rain in September allowed an abundant and very healthy crop.

Some Technical Information

Harvest Dates From September 11th to 27th

Blend Merlot Noir: 41%; Cabernet Sauvignon: 48%;
Cabernet Franc: 11 %

Alcohol 13%

Bottling date From June 30th to July 22nd 1992

Tasting note

Dense color of ruby red has slightly evolved due to its age. The surprise is first with the nose. The lengths of the aromas with their complexity and their complementarities are huge. The scent of fresh fruit remains present but it shares the space with ripe fruits and the delicate sweetness of caramel. Finally the whiff of truffle emerges, powerful and dominating, as it overcomes the traces of tannin. In the mouth one feels an explosion of tastes encompassing the ripe tannins and slightly stewed fruit. The result develops in the mouth with a perfect equilibrium that leads towards a finale seemingly without end.

