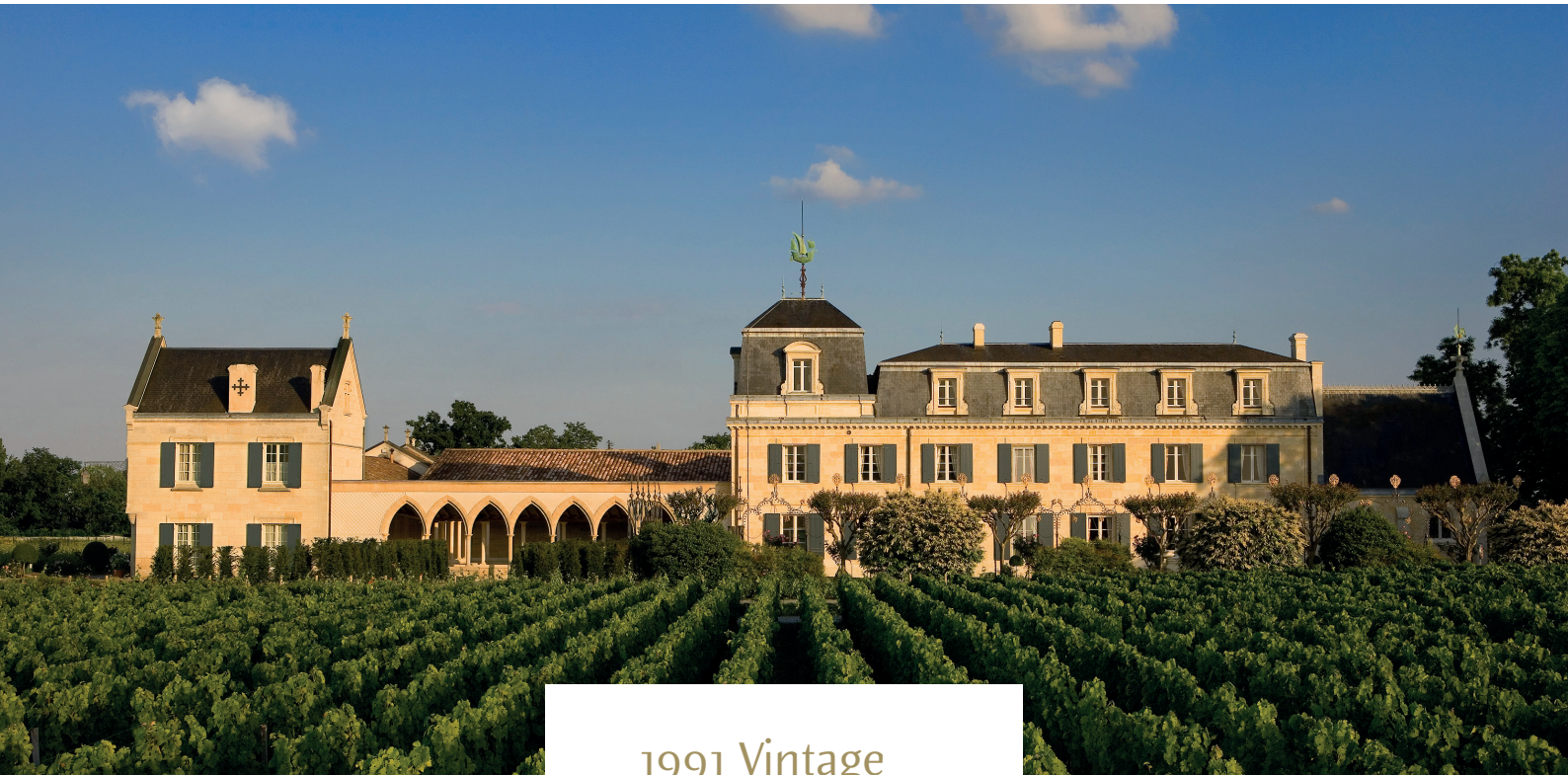




CHATEAU LA MISSION HAUT-BRION



1991 Vintage

The Climate

A year that will stay engraved in our memory as the year of the late spring frost; a terrible frost ravaged the vines during the night of the 20th of April (the cold persisted all night and in certain vineyards the temperature went down as far as -7°C). The buds, that were already well in advance, were totally destroyed and it was not until the end of May that the vines recovered their normal growth, causing different stages in their evolution. July and August were hot and dry. During the vintage it was hot and wet.

Some Technical Information

Harvest Dates From September 24th to October 8th

Blend Merlot Noir: 53%; Cabernet Sauvignon: 41%;
Cabernet Franc: 6%

Alcohol 12.5%

Bottling date From June 7th to 15th 1993

Tasting note

This wine surprises one with its softness and complexity. The color is dense and normally advanced for its age. The nose is powerful and one recognizes the cedar wood and blackcurrant. Its softness fills the mouth as the ripe fruit dominates, combining at the end with an awesome whiff of truffle. There is much freshness and fruit in this bottle. The suavity of this wine and its velvet smoothness illustrate the really great wine that invades the palate at the finish. It is exceptional for the vintage and should be decanted rather early.

