



## CHATEAU LA MISSION HAUT-BRION



### 1992 Vintage



#### The Climate

After a dry winter that lasted through the month of May, June very damp. The flowering was long and varied. A large crop was in the offing in spite of *coulure* (the washing away of the pollen) and *millerandage* (the poor development of the grapes due to poor fertilization). July and August were very hot with rain prevailing in the latter. This caused worrisome sanitary conditions. Botrytis and mildew were brought about due to heat and damp. The vintage was saved simply because of meticulous and continuous work executed by the wine makers.

#### Some Technical Information

Harvest Dates From September 17th to October 8th

Blend Merlot Noir: 63%; Cabernet Sauvignon: 26%;

Cabernet Franc: 11%

Alcohol 12.5%

Bottling date From May 27<sup>th</sup> to June 14<sup>th</sup> 1994

#### Tasting note

The wine is characterized by a very flattering nose and a perfect balance. It is very typical of this growth. Very marked by a tannic concentration extremely satisfying for this year.