



## CHATEAU LA MISSION HAUT-BRION



### 1994 Vintage

#### The Climate

As in 1993, this vintage is characterized by its early ripening due to the very mild winter. A quite cold and humid spring slowed down the vegetation a little. Summer was hot with several thunderstorms. The evenness of the flowering was also evident during the ripening. Some Rainfall in September accelerated the picking of a generally sound and well-ripened harvest.

#### Some Technical Information

Harvest Dates From September 12<sup>th</sup> to 24<sup>th</sup>

Blend Merlot Noir: 57%; Cabernet Sauvignon: 42%;  
Cabernet Franc: 1%

Alcohol 12.5%

Bottling date From June 20<sup>nd</sup> to July 5<sup>th</sup> 1996

#### Tasting note

It has a good color that so far has not evolved overly much. The nose, slightly closed right now, gives a rather linear impression of firm, hard fruit lacking richness. In the mouth the wine divulges more than did the nose as its complexity surges to the forefront. The finale evolves slowly and finishes slightly abruptly on notes of cigar, cedar wood and rather dry blackcurrant. This wine merits several years of supplementary ageing as it does have a very good structure.

