



CHATEAU LA MISSION HAUT-BRION



2000 Vintage

The Climate

A mild start to the year, a very wet, hot spring, followed by a dry, scorching summer: such were the weather features of this year, which has become legendary both through its date and the quality of wine produced. Temperature records were broken: 1.5°C above average over the twelve months – a massive difference. September, hot and dry, followed suit, allowing harvesting to take place in the best possible conditions.

Some Technical Information

Harvest Dates From September 13th to 29th
Blend Merlot Noir: 58%; Cabernet Sauvignon: 32%;
Cabernet Franc: 10%
New barrels 75%
Alcohol 13.5%
Bottling date From August 20th to 26th 2002

Tasting note

Here is a superb color both dense and deep. The light divulges with difficulty a deep ruby with its myriad of sparkles. The nose is fantastic and encompasses the assortment of all the fruits at the peak of their maturity. The freshness of the fruit remains present while the softness of its ripeness fills the space coating the palate. Then one finds the developing complexity of the subtle, abundant and irrevocably soft tannin. The aromatic complexity of the terroir comes into play with the fruit. This succession of fullness, of concentration, and of maturity evolves into an infinity thus offering a palate with a length and finale that is matchless.

