



## CHATEAU LA MISSION HAUT-BRION



### 2001 Vintage



#### The Climate

The weather conditions this year were very similar to the ones in 2000. The really hot weather in July (7 days were above 30 degrees) and in August (12 days were above 30 degrees), was very noteworthy. Other than two days of heavy rain, it did not rain very much between July 20<sup>th</sup> and September 20<sup>th</sup>. As a result the grapes matured slowly but perfectly. During the picking the weather was extremely mild and generally hot and dry with the exception of two days of heavy rain on September 22<sup>nd</sup> and October 3<sup>rd</sup>. We did not harvest during those two days.

#### Some Technical Information

Harvest Dates From September 17<sup>rd</sup> to October 6<sup>th</sup>  
Blend Merlot Noir: 62%; Cabernet Sauvignon: 35%;  
Cabernet Franc: 3%  
New barrels 75%  
Alcohol 13.5%  
Bottling date From July 4<sup>th</sup> to 10<sup>th</sup> 2003

#### Tasting note

This wine has a very rich purple hue, deep and dense. The first whiff emphasizes the scent of the already assimilated woody element. One notes a touch of the bitter sweetness of licorice combined with blackberries, blackcurrants and mulberries. In the mouth one finds an evident harmony which is divulging its structure bit by bit. There is softness with firmness. The vanilla extract slowly oozes from its bean as the succession of flavors meld and contribute to the complexity of the ripe tannin. Finally the aroma of truffle emerges alongside the nuances of licorice and tobacco so typical in this wine. Such complexity along with this sort of tannin is characteristic of great wines of La Mission.