



CHATEAU LA MISSION HAUT-BRION



2002 Vintage



The Climate

The year was very dry, but the low rainfall was well spread out and ensured that the vines received the regular amounts of water they needed. A slightly cool summer delayed ripening, but conditions became ideal for harvesting from the 9th of September onward: relatively hot, sunny days, and an unusual north-easterly wind for the season. The grapes for the white wine, followed by the red, reached the vat room in perfect condition, without being touched by a single drop of rain.

Some Technical Information

Harvest Dates From September 23rd to October 8th
Blend Merlot Noir: 52%; Cabernet Sauvignon: 48%;
New barrels 66%
Alcohol 13%
Bottling date From July 8th to 14th 2004

Tasting note

The freshness of color, a rather dense purple makes one think of a year both vigorous and full-flavoured. In the mouth the structure of the wine reveals itself at once. The ripe tannins are immediately noticeable quickly giving way to sensations of smooth full-flavour. This is a well-balanced wine within a rather rigid framework. The wood is present though not in excess. Progressively the delicate and silky richness emerges but without blotting out the bittersweet trace of the well dissolved tannins.