



## CHATEAU LA MISSION HAUT-BRION



### 2004 Vintage



#### The Climate

The year 2004 began with an extremely rainy month of January. In spite of this marked humid start up, the year 2004 in finis finale turned out to be short on the humidity factor. The flowering at the beginning of June took place under perfect climate conditions and was swift with a pleasing equilibrium. The August rain was for the most part concentrated during the last two weeks. As a result we decided to remove some of the leaves covering the bunches on the vines. This maneuver enabled the harvesting of ripe and healthy grapes during the superb month of September.

#### Some Technical Information

Harvest Dates From September 16<sup>th</sup> to October 6<sup>th</sup>  
Blend Merlot Noir: 55%; Cabernet Sauvignon: 42%;  
Cabernet Franc: 3%  
New barrels 74%  
Alcohol 13%  
Bottling date From July 5<sup>th</sup> to 6<sup>th</sup> 2006

#### Tasting note

The nose is extremely intense but has great precision. There is a great complexity dominated by notes of smoke, tobacco, and roasted coffee grains. Nevertheless the fruit is always present, red and fresh like freshly picked currants or cherries. In the mouth the wine is huge right at the start. The tannins are rounded and supple. The aroma is persistent and very long lasting. This wine has an excellent balance. La Mission Haut-Brion 2004 is a great seducer.