



CHATEAU LA MISSION HAUT-BRION



2005 Vintage



The Climate

2005 will remain in our memories as a historically dry year. This characteristic showed up already in winter when an important deficit of humidity was noted. In spite of a wet month in April, rain remained scarce right up to the vendanges. All year long the temperatures stayed on the high side. 2005 had climatic conditions very similar to the legendary vintage of 1949. Because of these elements the vines were able to produce small grapes of an extraordinary concentration; that would be harvested in a perfect condition.

Some Technical Information

Harvest Dates From August 31st to September 23rd
Blend Merlot Noir: 69%; Cabernet Sauvignon: 30%;
Cabernet Franc: 1%
New barrels 87%
Alcohol 14.5%
Bottling date From June 26th to July 2nd 2007

Tasting note

The color of La Mission Haut-Brion is very dark. One can surmise by its depth that the wine is extremely dense. The nose has great precision. We find there the aromas of red fruit, earth, smoke, and liquorish. With the evidence of this complexity in the mouth one notes the first impression which is the surprising contrast between the concentration of the wine and its smoothness. It possesses an enveloping body, the tannins seeming almost creamy. The wine expands taking a greater dimension on the palate while seeming never ending. The equilibrium of this wine is a great trait of La Mission Haut-Brion 2005 where the intensity of the tannins is counterbalanced by an extraordinary freshness.