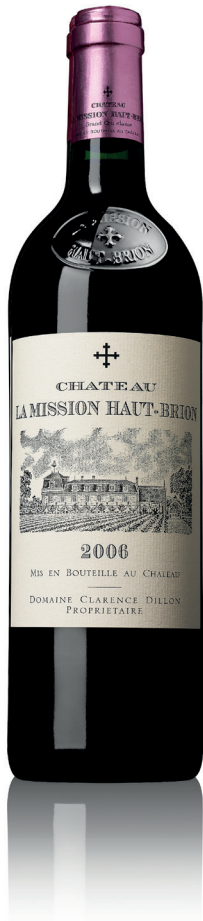




CHATEAU LA MISSION HAUT-BRION



2006 Vintage



The Climate

The 2006 vintage is the fruit of a very contrasted climate. During that year, the environmental conditions were changing in a very unusual manner, passing from one extreme to another, throughout the entire year. Fortunately, spring and summer were both in general hot and dry. One hundred seasonal workers laboring day after day for three full months allowed winemaker to wait patiently for the absolute peak of each variety of grape.

Some Technical Information

Harvest Dates From September 7th to 29th

Blend Merlot Noir: 59%; Cabernet Sauvignon: 40%;

Cabernet Franc: 1%

New barrels 80%

Alcohol 14.5%

Bottling date From June 16th to 20th 2008

Tasting note

Exuberant describes it best. Its intense color stems from purplish violet. Right from the first swirl one experiences an explosion of diverse aromas with an impressive complexity. One finds raspberries, blackberries, cigars, cedar, coffee, and licorice - so many bewitching scents. The mouth starts with an enveloping feeling of softness. Then the wine expands and invades the senses. From that moment on, the extremely mature tannins take over illustrating the enormous concentration of this wine. An amazing freshness carries this tannic mass, as a railroad train would - chugging along the tracks, carrying it a long, long way to a finish of immeasurable length on the palate. No stopping, no rest, the wine simply evolves with every stage superbly managed from start to finish.