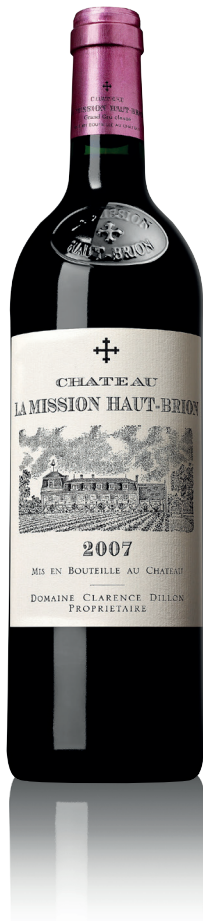




CHATEAU LA MISSION HAUT-BRION



2007 Vintage



The Climate

Both winter and spring were characterized by mild and humid conditions. Never have the tractors worked more diligently to protect the vines and their fruit. An early removal of leaves was done from late June on the east side, as well as a carefully executed thinning of laterals and shoots to lighten the burden on the vines but also to distribute the remaining clusters for a better aeration, and a later, meticulous removal of further leaves so as not to damage the berries on the west side. Fair weather during the month of September permitted an unhurried harvest season involving the participation of 200 people to accomplish the crucial and exacting sorting process.

Some Technical Information

Harvest Dates From September 13th to October 5th
Blend Merlot Noir: 43%; Cabernet Sauvignon: 48%;
Cabernet Franc: 9%
New barrels 70%
Alcohol 13%
Bottling date From May 15th to 20th 2009

Tasting note

Its intense color stems from a deep violet. The nose begins very discreetly. Then evolve, one by one, a plethora of different aromas. At the head of the troop comes raspberry followed by other flavors such as blackberry, Havana cigar, then roasted coffee and, to finish off, a very pleasant aroma of woodiness. The mouth begins with a sensation of softness, and then the wine expands to fill the entire space. From this moment on, the ripe tannins take over giving one a measure of the concentration of this wine. It is of an amazing freshness with a very good balance between alcohol and acidity