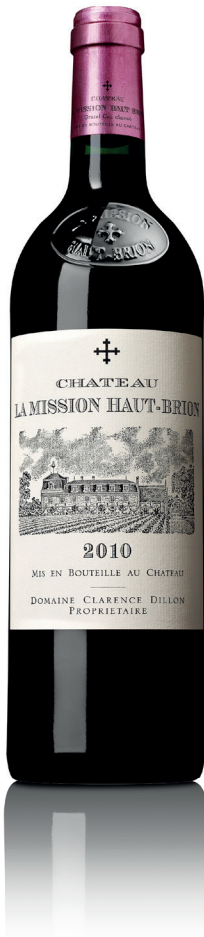




## CHATEAU LA MISSION HAUT-BRION



### 2010 Vintage



#### The Climate

A dry year with an arid summer. The weather during the growing season, from early April to late September, was the driest since 1949. This water deficit caused dehydration in the vines, concentrating the grape juice and producing the highest values ever measured, particularly in terms of sugar content. The very cool nights promoted the accumulation of anthocyanins, so the 2010 red wines are the deepest-coloured in recent years.

#### Some Technical Information

Harvest Dates From September 8<sup>th</sup> to October 8<sup>th</sup>  
Blend Merlot Noir: 37%; Cabernet Sauvignon: 62%;  
Cabernet Franc: 1%  
New barrels 75%  
Alcohol 15%  
Bottling date From May 25<sup>th</sup> to 31<sup>st</sup> 2012

#### Tasting note

The striking, deep-purple colour of this wine is reminiscent of a ripe aubergine. It has an intense, complex bouquet, blending hints of oak with blackcurrant, liquorice, and chocolate. The nose reveals a seemingly endless range of aromas. On the palate, the breadth and expressivity of this wine is immediately impressive. The tannins are flavourful and its structure is poised, buoyed up by incredible freshness. To take an architectural metaphor, 2010 Château La Mission Haut-Brion is reminiscent of the Eiffel Tower. Its structure is immediately perceptible but, although it is obviously a substantial construction, it gives an impression of lightness and elegance. These contrasts make it easier to understand the challenge that faced the architects in both cases: to achieve perfect balance.