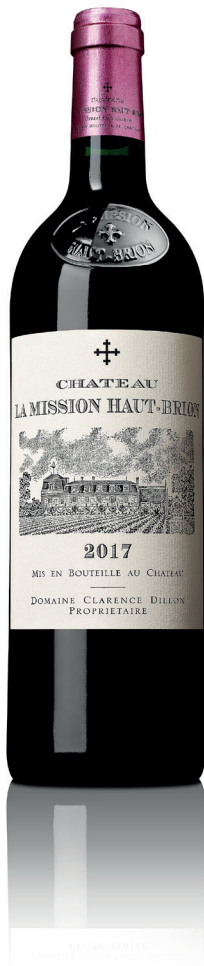




CHATEAU LA MISSION HAUT-BRION



2017 Vintage



The Climate

Vegetative growth started on the 13th of March, then was accelerated by a warm, sunny spring. Two incidents of frost in late April served as a reminder to winegrowers that viticulture is fragile and that nature cannot be tamed.

The water deficit, which reached 50% in July and August, was a distinguishing feature of the vintage. However, thanks to significant rainfall in June, the vines were spared from the drought. Above-average sunshine and a spell of very hot weather (29 days over 30°C), moderated by relatively cool nights (enabling the grapes to ripen without stress) also resulted in favourable winegrowing conditions. The outstanding fruit is reflected in our wines, which have managed to preserve the freshness vital to the balance we always seek. Weather during the month of September was fine for picking - with the exception of the second week, when it rained, which helped the Cabernets to ripen slowly and well.

2017 has all the necessary qualities to become a benchmark vintage.

Some Technical Information

Harvest Dates From the 4th to the 29th of September

Blend Merlot Noir: 56%; Cabernet Sauvignon: 39.6%;
Cabernet Franc: 4.4%

New barrels 68%

Alcohol 14%

Bottling date From May 20th to 22nd 2019

Tasting note

Deep colour with purple highlights. The bouquet starts off very aromatic and powerful, with superb richness. Swirling in the glass confirms the initial impression and brings out complex notes. Starts out soft, caressing, broad-based, smooth, and fruity on the palate, before revealing rich, juicy, and fresh tannin. The aftertaste is long and full of flavour.