



CHATEAU LA MISSION HAUT-BRION



2020 Vintage



The Climate

Winter 2019/2020 is mild and wet. The vine's growth cycle begins very early (it is the earliest year after 1989). In Spring, constant rainfall encourages mildew to appear, so we are doubly attentive. Flowering is very early too and occurs as usual. From mid-June and until mid-August, an exceptionally hot, dry period sets in, during which we note three periods of heatwave. As a result, we decrease work carried out in the vineyard, especially leaf-thinning, to protect the wholeness of the grape bunches and to preserve aromatic freshness. From 11th August, steady rainfall enables the grape to perfect its ripeness. Harvests of white grapes are early and gathered in very good conditions. Temperatures are above seasonal averages, ideal for completing the ripening of all the red grape varieties, which entered our fermenting rooms in excellent health.

Some Technical Information

Harvest Dates From the 7th to the 29th of September
Blend Merlot Noir: 48.6%; Cabernet Sauvignon: 43.2%;
Cabernet Franc: 8.2%

New barrels 76.8%
Alcohol 14.7% (estimated)

Tasting note

A beautiful dark purple hue. The first nose is intense and fascinating, full of red fruit aromas, with ripe and fresh notes simultaneously. Swirling the wine confirms the fruity, captivating powerfulness, enhanced by a superb woody, spicy hint. The first taste is round, fleshy and thick. The wine develops on a tightly-knit, juicy sensation on the palate, almost sweet, with full-body. It stretches out in length with an elegant presence of tannin, rich in taste and full of pleasure on the finish. This is a superb Chateau La Mission Haut-Brion, its blend well-balanced and representative of the grape varieties planted in its vineyard.