



## CHATEAU LA MISSION HAUT-BRION



### Vintage 2021



#### The Climate

Mild temperatures in winter 2021 bring about an early budburst on 1<sup>st</sup> March. The incidence of frost on 7<sup>th</sup> April, which hits all winegrowing areas in France, spares La Mission Haut-Brion for the most part, thanks to its terroir. Cool temperatures in the following weeks slow down the vine's growth and are accompanied by heavy rainfall in May and June, but this is not actually detrimental to good flowering. Work carried out by the winegrower is crucial during this year 2021. The vines need a great deal of attention. In August, thanks to a warm, dry turn in the weather and cool temperatures at night, eagerly awaited ripeness gradually reaches all the early-ripening plots of La Mission Haut-Brion. Every year, it is a decision-making process that takes into account the grapes' ripeness and weather conditions which determines the date for the start of the harvests. After a season of changeable weather, these two factors reach a fine balance and enable us to pick the grapes serenely. The harvest begins in perfect climatic conditions. The grapes gathered are of extraordinary quality, both in terms of ripeness and aromatic characteristics, for all the grape varieties. Ultimately, 2021 is positively and most definitely a surprising year.

#### Some Technical Information

Blend Merlot : 51,3% ; Cabernet Sauvignon : 45,2 %

Cabernet Franc : 3,5 %

New barrels 27 %

Alcohol 13,4 %

#### Tasting note

A beautiful dark colour with bright red glints. The nose is fragrant, fruity and ripe and as for the woodiness, it is discreet and delicate. The first taste is gentle and smooth; then the tannins appear, but without dominating, on average length. Maturation in barrels will smooth and hone the structure to make this Chapelle 2021 even more delicious.