

LA CHAPELLE DE LA MISSION HAUT BRION

Château Haut-brion's tasting notes

This wine has great aromatic intensity, showing pronounced blackcurrant, cherry, and liquorice aromas. 2013 La Chapelle de la Mission Haut Brion starts out with assertive fine-grained tannin that becomes smooth and round on the middle palate, which also shows a great deal of fruit. The aftertaste is long and beautifully fresh.

52% Merlot, 12,5% Cabernet Franc, 35,5% Cabernet Sauvignon

Date of the harvest: Sept. 24th – Oct. 11th

Weather conditions

Rainfall: 492 mm

Total production Gironde: 3,84 million hl

Number of days over 30°C/86°F: 30

Current vintage notes

2013 was a veritable obstacle course for winegrowers. For a start, a rainy spring upset flowering, causing coulure and millerandage. Fungal diseases were nevertheless largely contained. Summer was warm and dry, although a heavy rainstorm in July with strong winds reduced the potential crop. The harvest took place later than usual, with alternating periods of sun and rain. Very rigorous sorting (both manual and with an optical sorting machine) meant that only fruit in good condition was retained. The weather conditions throughout the growing season led to a small crop, but modern winemaking techniques and close, expert attention guaranteed the quality of the wines.

