



# CHATEAU LA MISSION HAUT-BRION



## Château La Mission Haut-Brion Blanc 2010

Château La Mission Haut-Brion's tasting notes :

Pale yellow colour with lively green highlights. The initial impression on the nose is somewhat reserved, but its tremendous intensity develops with aeration. The wine has a marked mineral character on the palate, with hints of flint and graphite. It is full-bodied and long on the palate, with a firm backbone thanks to good acidity. Its aromatic aftertaste seems to go on forever! 2010 Château La Mission Haut-Brion Blanc has all the characteristics of an elegant wine with excellent ageing potential.

Sémillon 81% Sauvignon Blanc 19%  
Date of the harvest: Sept. 2nd – Sept. 10th

Weather conditions

Rainfall: 225 mm  
Total production Gironde: 5,7 million hl  
Number of days over 30°C/86°F: 24

Current vintage notes

A dry year with an arid summer.

The weather during the growing season, from early April to late September, was the driest since 1949. Total rainfall was just over half the average for the past 60 years: 225 mm compared to the usual 400 mm. (For your information, the wettest summer was 1992, with nearly 700 mm! Interestingly, 2005 was the second-driest vintage after 2010, with 229 mm). 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.



*Domaine Clarence Dillon*

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