



# CHATEAU LA MISSION HAUT-BRION



## Château La Tour Haut-Brion 2001

Château La Mission Haut-Brion's tasting notes :

This wine is fresh in style, with generous fruit. Its intense nose is dominated by ripe red fruit. On the palate, the wine offers plumpness and roundness, providing a lovely foil to the vibrancy of its fruit notes. Also exhibiting considerable finesse, the dominant characteristics of Cabernet Sauvignon integrate the flavor profile. The wine is very well structured and harmonious, with a pleasantly enveloping softness and a lingering and evolving finish.

Weather conditions

Sum of temperatures : 3357 °C

Rain : 335 mm

Days where temperature above 30 °C : 32

Harvest : from 13/09/2001 to 08/10/2001

Current vintage notes

The weather conditions this year were very similar to the ones in 2000. The really hot weather in July (7 days were above 30 degrees) and in August (12 days were above 30 degrees), was very noteworthy. Other than two days of heavy rain, it did not rain very much between July 20th and September 20th. As a result the grapes matured slowly but perfectly. We harvested the white grapes from September 3rd to 10th. Then for the red grapes, we harvested the Merlots from September 17th to 26th and the Cabernets from October 1st to 8th. During the picking the weather was extremely mild and generally hot and dry with the exception of two days of heavy rain on September 22nd and October 3rd. We did not harvest during those two days. The white and red grapes were in a perfect sanitary state. The degrees attained for the white as for the red were really high. In fact they are among the highest of the recent years.



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