



# CHATEAU LA MISSION HAUT-BRION



## Château La Tour Haut-Brion 2005

Château La Mission Haut-Brion's tasting notes :

The colour is a deep somber red. The nose, though not very strong at this stage, is dominated by the fruit. The subtlety of the nose is found again in the mouth with very soft, ripe tannins. Beneath this softness one can perceive great tannic potential. This wine has a handsome structure displaying a fine armature at the finish.

Weather conditions

Sum of temperatures : 3492 °C

Rain : 229 mm

Days where temperature above 30 °C : 32

Harvest : from 24/08/2005 to 26/09/2005

Current vintage notes

2005 will remain in our memories as a historically dry year. This characteristic showed up already in winter when an important deficit of humidity was noted. In spite of a wet month in April, rain remained scarce right up to the vendanges. All year long the temperatures stayed on the high side. 2005 had climatic conditions very similar to the legendary vintage of 1949. Because of these elements the vines were able to produce small grapes of an extraordinary concentration, actually never before achieved, that would be harvested in a perfect condition. The vendanges started on August 24th for the whites and on August 31st for the reds, placing the vintage alongside other years with unduly early harvests.



*Domaine Clarence Dillon*

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