



CHATEAU LA MISSION HAUT-BRION



Château Laville Haut-Brion 2004

Château La Mission Haut-Brion's tasting notes :

Fairly young colour and very aromatic nose. Even though Sauvignon Blanc accounts for less than 20% of the final blend, it comes through markedly on the bouquet, with citrus and floral overtones.

A great deal of freshness on the palate, with an unmistakable, but discreet Sémillon character. Starts out very rich, but this is quickly balanced by vivacious acidity to create a beautiful balance.

All the hallmarks of a very classic Laville Haut-Brion.

Weather conditions

Sum of temperatures : 3365 °C

Rain : 325 mm

Days where temperature above 30 °C : 21

Harvest : from 06/09/2004 to 06/10/2004

Current vintage notes

The year 2004 began with an extremely rainy month of January. In spite of this marked humid start up, the year 2004 in finis finale turned out to be short on the humidity factor. The flowering at the beginning of June took place under perfect climate conditions and was swift with a pleasing equilibrium. The August rain was for the most part concentrated during the last two weeks. As a result we decided to remove some of the leaves covering the bunches on the vines. This maneuver enabled the harvesting of ripe and healthy grapes during the superb month of September. The picking of the white grapes began on September 6th and the red grapes on September 16th.



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