



CHATEAU LA MISSION HAUT-BRION



Château La Mission Haut-Brion 2005

Château La Mission Haut-Brion's tasting notes :

The colour at this point is yellow with tinges of green. The nose is an explosion of a festival of fruit with a mixture of citrus dominated by grapefruit. There is also exotic fruit like mango, and traces of various box bush and honey. In the mouth the attack surprises with its sweetness and body. This wine also exhibits great freshness, and a certain trace of minerals towards the never ending 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

Copyright SAS Domaine Clarence Dillon