



CHATEAU LA MISSION HAUT-BRION



Château La Mission Haut-Brion 2007

Château La Mission Haut-Brion's tasting notes :

This wine first of all surprises one with the intensity and complexity of its aromas. In the glass, the color is that of a young wine with a greeny-yellow tint. The nose is a combination of floral notes mixed with citrus. This wine is impressive due to its structure and lingering taste. It is amusing to use the term structure which is usually reserved for the reds. However, this wine with its impressive balance between its alcohol content (13°6) and acidity (pH 3.1) is upright and mineral and therefore resembles a sturdy framework. Describing a wine is always difficult. Imagine a trainload of aromatic flavours moving along with no halt in sight and you will have in inkling of what La Mission Haut-Brion 2007 could be.

Weather conditions

Temperature sum : 3 337°C.

Rainfall : 409 mm

Number of days over 30°C : 9

Harvesting began : August 28th – October 5th.

Current vintage notes

Both winter and spring this year were characterized by mild and humid conditions, particularly conducive to the spread of certain vine ailments. Never have the tractors worked more diligently to protect the vines and their fruit. Never has such a great deal of manual labour been necessary to carry out canopy management tasks not feasible using machines when only the best possible results will do: early removal of leaves from late June on the east (morning sun) side, carefully executed thinning of laterals and shoots to lighten the burden on the vine, but also to distribute the remaining clusters for better aeration, and a later, meticulous removal of further leaves so as not to damage the berries on the west (afternoon sun) side.

Fair weather during the month of September permitted an unhurried harvest season, involving the participation of no fewer than 200 people to accomplish the crucial and exacting sorting process.

The 2007 vintage will therefore serve as a benchmark to assess progress made in Bordeaux winegrowing practices.



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