



# CHATEAU LA MISSION HAUT-BRION



## Château La Mission Haut-Brion 1990

Château La Mission Haut-Brion's tasting notes :

Dense color of ruby red has slightly evolved due to its age. The surprise is first with the nose. The lengths of the aromas with their complexity and their complementarities are huge. The scent of fresh fruit remains present but it shares the space with ripe fruits and the delicate sweetness of caramel. Finally the whiff of truffle emerges, powerful and dominating, as it overcomes the traces of tannin. In the mouth one feels an explosion of tastes encompassing the ripe tannins and slightly stewed fruit. The result develops in the mouth with a perfect equilibrium that leads towards a finale seemingly without end.

To taste rather between now and 2030.

Weather conditions

Sum of temperatures : 3438 °C

Rain : 291 mm

Days where temperature above 30 °C : 32

Harvest : from 04/09/1990 to 28/09/1990

Current vintage notes

A warm winter so an exceptionally early budding. The start of spring was cold but summer was exceptionally hot and dry. Little rain in September allowed an abundant and very healthy crop.



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