



CHATEAU LA MISSION HAUT-BRION



Château La Mission Haut-Brion 1992

Château La Mission Haut-Brion's tasting notes :

Dry winter. May was very hot and dry, June very damp, the flowering was long but varied. The perspective vintage was very important although there was a lot of coulure and millerandage. July and August were hot. August was very wet, which brought a very preoccupying sanitary state. Botrytis and mildew came during alternating hot days and wet weather all through the vintage. The wines were generally saved from the bad weather conditions thanks to the meticulous work of the wine makers and their assistants. Severe green picking and selecting of the grapes permitted to keep only the perfect grapes for the vats. Once the vinification was accomplished it was possible to select the vats with great quality Merlot and Sauvignon. The wine is characterized by a very flattering nose and a perfect balance. It is very typical of this growth. Very marked by a tannic concentration extremely satisfying for this year.

To taste now.

Weather conditions

Sum of temperatures : 3292 °C

Rain : 697 mm

Days where temperature above 30 °C : 21

Harvest : from 17/09/1992 to 07/10/1992

Current vintage notes

After a dry winter that lasted through the month of May, June very damp. The flowering was long and varied. A large crop was in the offing in spite of *coulure* (the washing away of the pollen) and *millerandage* (the poor development of the grapes due to poor fertilization). July and August were very hot with rain prevailing in the latter. This caused worrisome sanitary conditions. Botrytis and mildew were brought about due to heat and damp. The vintage was saved simply because of meticulous and continuous work executed by the wine makers.



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