



# CHATEAU LA MISSION HAUT-BRION



## Château La Mission Haut-Brion 2000

Château La Mission Haut-Brion's tasting notes :

Here is a superb color both dense and deep. The light divulges with difficulty a deep ruby with its myriad of sparkles. The nose is fantastic and encompasses the assortment of all the fruits at the peak of their maturity. The freshness of the fruit remains present while the softness of its ripeness fills the space coating the palate. Then one finds the developing complexity of the subtle, abundant and irrevocably soft tannin. The aromatic complexity of the terroir comes into play with the fruit. This succession of fullness, of concentration, and of maturity evolves into an infinity thus offering a palate with a length and finale that is matchless. This is a collector's bottle.

To taste rather between now and 2050.

Weather conditions

Sum of temperatures : 3431 °C

Rain : 436 mm

Days where temperature above 30 °C : 21

Harvest : from 13/09/2000 to 29/09/2000

Current vintage notes

A mild start to the year, a very wet, hot spring, followed by a dry, scorching summer: such were the weather features of this year, which has become legendary both through its date and the quality of wine produced.

Temperature records were broken: 1.5°C above average over the twelve months – a massive difference. September, hot and dry, followed suit, allowing harvesting to take place in the best possible conditions.



*Domaine Clarence Dillon*

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