



Château La Mission Haut-Brion 2004

Château La Mission Haut-Brion's tasting notes:

The nose is extremely intense but has great precision. There is a great complexity dominated by notes of smoke, tobacco, and roasted coffee grains. Nevertheless the fruit is always present, red and fresh like freshly picked currants or cherries. In the mouth the wine is huge right at the start. The tannins are rounded and supple. The aroma is persistent and very long lasting. This wine has an excellent balance. La Mission Haut-Brion 2004 is a great seducer.

To taste rather between now and 2020.

Weather conditions

Sum of temperatures : 3365 $^{\circ}$ C

Rain: 325 mm

Days where temperature above 30 °C: 21

Harvest: from 06/09/2004 to 06/10/2004

Current vintage notes

The year 2004 began with an extremely rainy month of January. In spite of this marked humid start up, the year 2004 in finis finale turned out to be short on the humidity factor. The flowering at the beginning of June took place under perfect climate conditions and was swift with a pleasing equilibrium. The August rain was for the most part concentrated during the last two weeks. As a result we decided to remove some of the leaves covering the bunches on the vines. This maneuver enabled the harvesting of ripe and healthy grapes during the superb month of September. The picking of the white grapes began on September 6th and the red grapes on September 16th.