



# CHATEAU LA MISSION HAUT-BRION



## Château La Mission Haut-Brion 2005

Château La Mission Haut-Brion's tasting notes :

The colour of La Mission Haut-Brion is very dark. One can surmise by its depth that the wine is extremely dense. The nose has great precision. We find there the aromas of red fruit, earth, smoke, and liquorish. With the evidence of this complexity in the mouth one notes the first impression which is the surprising contrast between the concentration of the wine and its smoothness. It possesses an enveloping body, the tannins seeming almost creamy. The wine expands taking a greater dimension on the palate while seeming never ending. The equilibrium of this wine is a great trait of La Mission Haut-Brion 2005 where the intensity of the tannins is counterbalanced by an extraordinary freshness. This is one of the great vintages of Chateau La Mission Haut-Brion.

To taste rather between 2015 and 2025.

Weather conditions

Sum of temperatures : 3492 °C

Rain : 229 mm

Days where temperature above 30 °C : 32

Harvest : from 24/08/2005 to 26/09/2005

Current vintage notes

2005 will remain in our memories as a historically dry year. This characteristic showed up already in winter when an important deficit of humidity was noted. In spite of a wet month in April, rain remained scarce right up to the vendanges. All year long the temperatures stayed on the high side. 2005 had climatic conditions very similar to the legendary vintage of 1949. Because of these elements the vines were able to produce small grapes of an extraordinary concentration, actually never before achieved, that would be harvested in a perfect condition. The vendanges started on August 24th for the whites and on August 31st for the reds, placing the vintage alongside other years with unduly early harvests.



*Domaine Clarence Dillon*

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