



CHATEAU LA MISSION HAUT-BRION



Château La Mission Haut-Brion 2007

Château La Mission Haut-Brion's tasting notes :

Its intense color stems from a deep violet. The nose begins very discreetly. Then evolve, one by one, a plethora of different aromas. At the head of the troop comes raspberry followed by other flavors such as blackberry, Havana cigar, then roasted coffee and, to finish off, a very pleasant aroma of woodiness. The mouth begins with a sensation of softness, and then the wine expands to fill the entire space. From this moment on, the ripe tannins take over giving one a measure of the concentration of this wine. It is of an amazing freshness with a very good balance between alcohol and acidity. With the vintage 2007, La Mission Haut-Brion has produced a top wine of excellent quality.

Merlot Noir 43 % ;
Cabernet Sauvignon 48 % ;
Cabernet Franc 9 %.

To taste rather between 2012 and 2022.

Weather conditions

Temperature sum : 3 337°C.
Rainfall : 409 mm
Number of days over 30°C : 9

Harvesting began : August 28th – October 5th.

Current vintage notes

Both winter and spring this year were characterized by mild and humid conditions, particularly conducive to the spread of certain vine ailments. Never have the tractors worked more diligently to protect the vines and their fruit. Never has such a great deal of manual labour been necessary to carry out canopy management tasks not feasible using machines when only the best possible results will do: early removal of leaves from late June on the east (morning sun) side, carefully executed thinning of laterals and shoots to lighten the burden on the vine, but also to distribute the remaining clusters for better aeration, and a later, meticulous removal of further leaves so as not to damage the berries on the west (afternoon sun) side.

Fair weather during the month of September permitted an unhurried harvest season, involving the participation of no fewer than 200 people to accomplish the crucial and exacting sorting process.



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