



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2023 Vintage

The Climate

Winter was characterised by high rainfall and relatively low temperatures. In February, this rainy but rather warm weather allowed budbreak in mid-March, followed by very sustained vine growth. The favourable location of our vineyard, with its high ventilation, combined with the daily vigilance of our teams, limited the development of diseases, particularly mildew, throughout the season. Flowering, meanwhile, took place in excellent conditions. This growth, favoured by almost 'tropical' conditions, required reinforced green operations. A substantial green harvest was carried out, followed by leaf thinning on the sunrise side of the row in half of the vineyard. On the other hand, trimming was restricted to maintain soil coolness and to protect the grapes thanks to the shade provided. Harvests of white grapes began on 21st August in scorching sunshine, forcing us to pick the bunches early in the morning to preserve their aromas. The grapes were healthy and the first juices suggested a fresh vintage with nice acidity. For the red grapes, harvests started on 6th September, still under high temperatures. The 2023 harvest is generous, with good ripeness across all grape varieties and good concentration of flavour and sugar. This 2023 vintage will undoubtedly go down in our annals as one of the longest harvests in the estate's history in terms of picking days!

Some Technical Information

Harvest dates from August 21st to September 5th

Blend Sauvignon Blanc: 56.3%

Sémillon: 43.7%

New barrels 45.6%

Alcohol 13%

Tasting notes

A beautiful pale yellow colour. The nose of this Clarté is relatively aromatic and reveals a superbly distinct, clear-cut expression of Sauvignon, dominant in the blend. The first taste is full-bodied, flavoursome and lively all at the same time: Sémillon, unobtrusive on the nose, reveals itself on the palate giving a fruity, elegant sensation of softness. A marvellous impression of balance, despite average length on the palate.

