



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2024 Vintage

The Climate

Although 2024 was notable for being quite a cool year, it was nevertheless preceded by a mild and wet winter, causing budbreak to start early, as of mid-March. Flowering came late, but occurred in good conditions for the whites, but more diversely for the reds. The vine's resilience, supported and assisted by the teams' unfailing determination, enabled us to bring to good completion a challenging season, which gives us marvellous, expressive fruit and juices full of promise. The early terroir of Haut-Brion played its role of making things easier, by enabling the alcoholic degree we sought to be attained rapidly and therefore to begin the harvest with crop's good health protected. The harvest gave us grapes full of flavour and extremely careful sorting was carried out on arrival at the vat house, to ensure that we kept only good, healthy berries at a perfect stage of ripeness. Although this balancing act vintage encouraged contrasts to exist right up until the harvests, in the end it provided us with a final bouquet of expressive fruit, promising wines full of potential in the future.

Some Technical Information

Harvest dates from September 2nd to 10th

Blend Sémillon: 64.5%

Sauvignon Blanc: 35.5%

New barrels 42%

Alcohol 13%

Tasting notes

A beautiful pale yellow colour with a green-tinted sheen. The nose of this wine is delicate and elegant. Swirling brings hints of melon mingled with white-fleshed peach. Then Sauvignon notes follow gently, along with touches of fine spices. The first taste is full of flavour and aromatic. Afterwards, the wine progresses with full body and a good presence of acidity too. Sémillon's flavour is subtly foremost. The finish of this Clarté is full of flavour, with some lovely, refreshing touches of bitterness, and this calls irresistibly for the next sip!

