



CHATEAU  
LA MISSION HAUT-BRION  
CRU CLASSÉ DE GRAVES

2023



## IN THE VINEYARD

Winter was marked by relatively low temperatures and heavy rainfall. Budbreak occurred in mid-March. The rainy weather and rather warm days encouraged the vine to grow continuously, at a frantic pace. The teams had to be on the alert, relentlessly observing the vineyard to prevent any risk of disease and to be able to step in rapidly. The advantageous position of the vineyard, where air circulates well, which limits the length of time leaves retain moisture and the constant watchfulness of the winegrowers in the vineyard made it possible to prevent the development of diseases, in particular mildew, the pressure of which was extremely intense. Flowering and then the formation of clusters occurred in excellent conditions, promising an abundant harvest of grapes. Throughout the whole season, green work, so necessary in this year, was stepped up. In half of the vineyard, leaf-thinning was done on the sunrise side. Green harvests were increased, whereas trimming was restricted to maintain the coolness of the soils and to protect the grapes from the risk of sunscald damage, by enabling them to benefit from the shade provided.



2023 marked a clearer return to green work, which was crucial during the whole season to ensure the good health of the vineyard and of a harvest which was generous and of good quality in equal measure.



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HARVEST

*Whites* from 24<sup>th</sup> August to 5<sup>th</sup> September   *Reds* from 6<sup>th</sup> September to 3<sup>rd</sup> October

Harvests of white grapes began on 24<sup>th</sup> August, in sweltering heat. As in previous years, the grapes were only picked in the morning and transported in refrigerated vehicles, to protect the aroma precursors. This special care was combined with meticulous sorting in the vineyard and on arrival at the vat house. The first juices of white grapes promised a fresh vintage, with lovely crisp liveliness. Harvests of red grapes started on 6<sup>th</sup> September, in good weather conditions, although very hot. The grapes were ripe and concentrated for all the varieties, with an abundance in phenolic compounds rarely seen before and a very good content of sugar. As for the juices, they were fresh and fruity. The bountiful harvest stretched out over 20 days for all of the plots and in weather conditions that remained summery.





## CHÂTEAU LA MISSION HAUT-BRION ROUGE

The colour is a strong, dark red. The first nose is very aromatic and fruity. On swirling, a world opens up, it breathes a sensation of depth: perfect ripeness of fruit, complex. The first taste is wide and thick, devoid of heaviness. Fruit is foremost as it develops. The tannins are abundant, plump and juicy. This is a wonderful, bountiful Mission.

### *Blend*

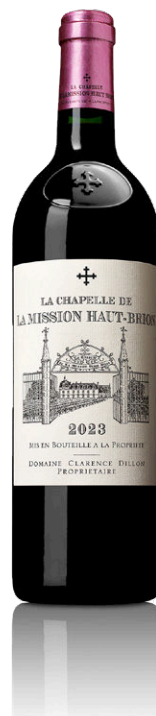
52.7% Merlot, 29.6% Cabernet Sauvignon,  
17.7% Cabernet Franc

### *Alcohol by volume*

14.5° (provisional)

### *New barrels*

69.5%



## LA CHAPELLE DE LA MISSION HAUT-BRION

The colour of this wine is a dark, strong purple. Moderately intense on the first nose, but after swirling it reveals notes of delicately woody ripe fruits. Lovely balance. On the palate, the first taste is fresh, wide and flavour-some. Relatively long, the wine gives a sensation of incredible pleasure for a second wine. A really lovely Chapelle!

### *Blend*

48.3% Merlot, 39.4% Cabernet Sauvignon,  
12.3% Cabernet Franc

### *Alcohol by volume*

14.3° (provisional)

### *New barrels*

21.2%



## CHÂTEAU LA MISSION HAUT-BRION BLANC

The wine shows a very lovely yellow colour. The first nose is complex and moderately intense. On swirling, a ripe fruitiness emerges, on hints of white-fleshed peach, with a slightly lemony touch; then delicate floral notes emerge. The lively, stirring first taste is a surprise when we consider the ripeness the aromas let us imagine. The wine is juicy mid-palate and finishes ample and full-bodied. The wine is long and seems to never want to leave the palate. This Mission is a classic of this estate.

### *Blend*

34.7% Sémillon, 65.3% Sauvignon

### *Alcohol by volume*

13.9° (provisional)

### *New barrels*

46.3%



## LA CLARTÉ DE HAUT-BRION

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.

### *Blend*

43.7% Sémillon, 56.3% Sauvignon

### *Alcohol by volume*

13.4° (provisional)

### *New barrels*

45.6%