



CHATEAU LA MISSION HAUT-BRION



2020 Vintage

The Climate

Winter 2019/2020 is mild and wet. The vine's growth cycle begins very early (it is the earliest year after 1989). In Spring, constant rainfall encourages mildew to appear, so we are doubly attentive. Flowering is very early too and occurs as usual. From mid-June and until mid-August, an exceptionally hot, dry period sets in, during which we note three periods of heatwave. As a result, we decrease work carried out in the vineyard, especially leaf-thinning, to protect the wholeness of the grape bunches and to preserve aromatic freshness. From 11th August, steady rainfall enables the grape to perfect its ripeness. Harvests of white grapes are early and gathered in very good conditions. Temperatures are above seasonal averages, ideal for completing the ripening of all the red grape varieties, which entered our fermenting rooms in excellent health.

Some Technical Information

Harvest Dates From the 7th to the 29th of September
Blend Merlot Noir: 44.7% ; Cabernet Sauvignon: 55.3% ;
New barrels 30.1%
Alcohol 14.3% (estimated)

Tasting note

A splendid dark, garnet-red colour. The first nose is striking for its aromas of red and black fruit. On swirling the wine, scents of raspberry and blackcurrant stand out, underlined by lovely woodiness. The first taste is impressive and fleshy, appealing. Then the wine develops on a more distinct texture of tannin, juicy and rich in fruity flavours. The averagely long finish is very pleasant in its taste of freshly picked fruit and spice. The Merlots and Cabernet Sauvignons follow one another in turn between the first taste and the finish.

