



CHATEAU
LA MISSION HAUT-BRION
CRU CLASSÉ DE GRAVES

2019 VINTAGE

WARMTH AND FRESHNESS



“The key ingredients for the recipe for the 2019 vintage are sunshine, heatwaves, drought and the occasional rainstorm. Add to that the magic of a great terroir and a sprinkling of human intervention that is respectful of the environment and you obtain ripe, fresh wines of surprising balance. 2019 has what it takes to become a great vintage.”

Jean-Philippe DELMAS

THE VINEYARD

The mild and dry 2018-2019 winter period led to a rather precocious budbreak, on March 1st.

Then, in spring, with the cool temperatures, the vine grew slowly. The flowering was beautiful, with neither shatter nor millerandage. The vine growth was supported by consistent, steady rainfall in June, with the vine developing a very beautiful, uniform surface. From the end of June, the year 2019 was marked by several heatwaves. The month of July, which was particularly hot, ranks as the third-hottest July on record, after July 2006 and 2013, registering a record-breaking 42°C (107.6°F) on July 23rd.

A HOT AND DRY SUMMER

In August, the temperature variation between cool nights and hot days favored the development of anthocyanins (which color the grapes and tannins). These periods of intense heat resulted in relatively slow ripening, on the cabernet francs and sauvignons in particular, but did not stunt the vine.

Ripening progressed smoothly across all of the white varieties - which were ready in time for harvesting season - as well as on the earliest merlots.

In September, the long-awaited rain arrived on the 9th of the month, returning from the 21st to the 25th, without any consequence on the grape clusters.

In between these two rainy episodes, the dry, hot continental air accelerated the final ripening stage for all the red grape varieties.

Discover the 2019 vintage behind the scene video:
[click here](#)

AN EXCEPTIONAL REVERSED ORDER FOR THE WHITES

Harvesting of the whites began on August 29th. The grapes were in perfect health. The hot weather during the final stage of maturation had us concerned about lessened acidity, particularly on the Sémillon grapes. For that reason, we decided to switch the usual order of harvesting.

After picking the first batches of ultra-ripe Sauvignon, we immediately picked the golden bunches of Sémillon in order to retain as much freshness as possible for this grape variety. We then finished picking the Sauvignon. A customized approach to harvesting in order to let the grapes express their best!

The first, blind tasting of the white wines confirmed that reversing the harvesting order was the right choice this year: the Sauvignon wines have a ripe character without excess and a very good acidic balance. The Sémillons, meanwhile, have a very interesting acid matrix. The white harvest is generous and of very high quality.

QUALITY RESULTS FOR THE THREE RED GRAPE VARIETIES

The harvesting of the reds began a little later, on September 10th.

The harvesting conditions for the Merlots were particularly beautiful and warm. The perfectly ripe, sugar-rich grapes yielded wines that are rich, structured and generous on the palate.

For their part, the Cabernet Francs were picked after a period of rainfall that did them good. This grape variety is surprising for its level of aromatic and gustatory maturity, as well as for the silken quality of its tannic matter.

September rains also proved particularly beneficial to the Cabernet Sauvignon grape variety, allowing it to attain perfect maturity.

The red yields were also generous, with a high quality for all three red grape varieties, on par with the 2009 vintage.

THE HARVEST

