



2016 LA CHAPELLE DE LA MISSION HAUT-BRION

The weather

Despite a winter and a spring marked by complicated climatic conditions - abundant rain and temperatures below seasonal averages - flowering took place with an almost miraculous homogeneity.

The great drought of the summer ended with a rainy season in mid-September that was very beneficial for the end of the maturity cycle. In October, no rain came to disrupt our harvest.

The freshness of the nights, combined with the warm days, allowed to develop wines rich in color but also fresh and fruity.

Paradox or miracle of nature? We would rather think it is the combination of human effort and, in particular, once again, the exceptional terroir.

A few figures

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| Harvest dates: | From the 19 th of September to the 14 th of October |
| Blend: | Merlot: 36.5% |
| | Cabernet Franc: 21.5% |
| | Cabernet Sauvignon: 42% |
| Yield: | 55.8 hectolitres per hectare |
| Share of production: | 25% |
| New barrels: | 23% |
| Alcohol: | 13.8% (provisional) |
| Production: | 3,600 cases of 12 bottles (estimated) |

Tasting notes

Beautiful deep, vivacious red colour. The nose is somewhat closed, but quite ripe with hints of black fruit. The bouquet displays even more fresh fruit after swirling in the glass, as well as considerable complexity. The wine starts out juicy and broad-based on the palate, and asserts itself quite quickly. The tannic texture is relatively tight-knit. It is amazing to see how each grape variety has left its imprint. Merlot (36.5%) adds charm and richness, Cabernet Sauvignon (42%) gives the wine structure and a long aftertaste, and Cabernet Franc (21.5%) enhances the wine's ethereal aromatic finish.