



## 2017 LA CHAPELLE DE LA MISSION HAUT-BRION

### The weather

Vegetative growth started on the 13<sup>th</sup> of March, then was accelerated by a warm, sunny spring. Two incidents of frost in late April served as a reminder to winegrowers that viticulture is fragile and that nature cannot be tamed.

The water deficit, which reached 50% in July and August, was a distinguishing feature of the vintage. However, thanks to significant rainfall in June, the vines were spared from the drought. Above-average sunshine and a spell of very hot weather (29 days over 30°C), moderated by relatively cool nights (enabling the grapes to ripen without stress) also resulted in favourable winegrowing conditions.

The outstanding fruit is reflected in our wines, which have managed to preserve the freshness vital to the balance we always seek. Weather during the month of September was fine for picking – with the exception of the second week, when it rained, although this precipitation helped the Cabernets to ripen slowly and well.

2017 has all the necessary qualities to become a benchmark vintage.

### A few figures

Harvest dates:	From the 4 <sup>th</sup> to the 29 <sup>th</sup> of September
Blend:	Merlot: 49.2%
	Cabernet Franc: 8.9%
	Cabernet Sauvignon: 41.9%
Yield:	52.4 hectolitres per hectare
Share of production:	22%
New barrels:	18%
Alcohol:	13.5%
Bottling date:	From May 23 <sup>rd</sup> to 24 <sup>th</sup> 2019

### Tasting notes

Beautiful, intense cherry-red colour. The initial impression on the nose suggests very ripe fruit aromas. Swirling in the glass unveil oaky, liquorice notes combined with red fruit and violet nuances. Starts out broad-based and tight-knit on the palate. Goes on to reveal pleasant, velvety tannin, leaving a very charming impression which invites another sip...