

2018 LA CHAPELLE DE LA MISSION HAUT-BRION

The weather

The spring of 2018 was marked by frequent stormy weather.

The growing season started very well, although was later slowed down as a result of a violent hailstorm on the 26th of May. The vines nevertheless recovered fairly quickly. The month of June was relatively warm, conducive to even flowering.

A hot summer followed, with little rainfall. *Véraison* (colour change) took place under ideal conditions.

A high-pressure system set in during the month of September. The grapes were picked under clear blue skies at peak ripeness and in excellent condition.

A few figures

Harvest dates: From the 10th of September to the 2nd of October

Blend: Merlot: 40.8%

Cabernet Franc: 7.6%

Cabernet Sauvignon: 51.6%

Yield: 43.5 hectolitres per hectare

Share of production: 28.6% New barrels: 22%

Alcohol: 14.2% (estimation)

Tasting notes

Beautiful, deep colour. The nose displays fresh fruit aromas complemented by an elegant touch of oak. The first impression on the palate is smooth and full-bodied, becoming soft and delicious with aeration. Excellent tannic structure culminating in a beautiful long aftertaste enhanced by fruity and spicy flavours.