



**CHATEAU HAUT-BRION**

PREMIER GRAND CRU CLASSÉ EN 1855

2021



## IN THE VINEYARD

The mildness of winter 2021 causes budburst to start early on 1<sup>st</sup> March. In spring, the month of April is marked by a severe incidence of frost in the Bordeaux region. The position of Haut-Brion's vineyard once again shows its inestimable value, as the frost spared the large majority of the plots. Heavy rain during the months of May and June has little impact on the vines thanks to the clay-limestone draining soil. In keeping with spring, the beginning of summer is wet and quite cool, so the vine develops slowly.

2021 is a winegrower's vintage, one in which the vineyard requires a lot of attention, with leaf-thinning carried out on the sides of rows the least exposed to the sun and green harvests done in plots of young Merlot. Haut-Brion's terroir, with its gravelly soil, provides indirect sunshine, beneficial for ripening the grape bunches.



**In early August, meteorological instability makes way for hot, dry weather, with cool nights that are propitious for the grapes' development, in terms of their technological ripeness, as well as their aromatic characteristics. A month of fine weather enables us to reach harvesting time serenely, with grapes of superb quality.**



**CHATEAU HAUT-BRION**

PREMIER GRAND CRU CLASSÉ EN 1855

2021

## HARVESTS

*Whites* from 3<sup>rd</sup> to 13<sup>th</sup> September *Reds* from 13<sup>th</sup> September to 8<sup>th</sup> October

The harvests began in glorious sunshine, on Friday 3<sup>rd</sup> September for white grape varieties. The decision to start the harvests is always a balance between ripeness and weather forecasts. In 2021, these two factors combined in fine equilibrium and a great vintage in white is now taking shape, with Sauvignons and Sémillons of impressive aromatic powerfulness, while presenting an excellent acidic structure.

Haut-Brion's terroir is famous and renowned for its earliness, highly beneficial in years when maturity is long awaited. So, the harvests of red grapes begin on 13<sup>th</sup> September for a first plot, before really getting into full swing on 20<sup>th</sup> September. In the end, ripeness is attained, with tremendous freshness in the grapes and lower degrees of alcohol than in past years, reminding us of classic Bordeaux vintages of the 1990s.

—> Discover the 2021 vintage [behind the scene video](#)







## CHÂTEAU HAUT-BRION ROUGE

The colour is a beautiful, dark purple. The first nose is very aromatic, fine, compact and fruity. On swirling, fruitiness is predominant, pure, fresh and delicate.

The first taste is short, rich and delicious. The sensations of powerfulness and delicacy merge and rouse interest. Then the wine develops, full and continuous. The structure is plump, fresh and fruity. It gives a sensation of pleasure. The wine stretches out on the finish, leaving a lovely feeling and a sense of thickness. Haut-Brion 2021 is definitely a great success.

### *Blend*

50,3% Merlot, 38% Cabernet Sauvignon,  
11,7% Cabernet Franc

### *Alcohol by volume*

13.8° (provisional)

### *New barrels*

73%



## LE CLARENCE DE HAUT-BRION

A beautiful, luminous ruby-red colour. It is fruity and compact on the nose. Swirling reveals complex notes of blackberry and raspberry. The first taste is tightly-knit and flavourful. Then the wine develops, giving fullness with a taste of red fruit jelly and length is average. This wine will reveal itself during maturation and will be a gem of pleasure!

### *Blend*

70,4% Merlot, 18,2% Cabernet Sauvignon,  
11,4% Cabernet Franc

### *Alcohol by volume*

13.6° (provisional)

### *New barrels*

28%



## CHÂTEAU HAUT-BRION BLANC

A lovely pale yellow colour, with green glints. The nose is concentrated with fruity scents of citrus, mango and pineapple. Swirling reveals concentration and depth of aromas. On the first taste, the wine is rich, fresh, wide and taut all at once. It develops and is full, with lots of flavour and no heaviness. At times Sauvignon in exuberance, sometimes Sémillon in fleshiness and careful structure.

This Haut-Brion is ultimately a superb harmony of aromas and taste, between Sauvignon and Sémillon, which have given us their very best thanks to the conditions of this vintage.

### *Blend*

57% Sémillon, 43% Sauvignon

### *Alcohol by volume*

13.7° (provisional)

### *New barrels*

44%



## LA CLARTÉ DE HAUT-BRION

The colour is pale yellow with green glints. The wine presents concentration on the nose, with delicate scents of white flowers and lemon. It is wide and generous on the first taste. Then the wine develops, fleshy and taut at the same time. Fresh, lemony notes persist on the finish and stretch the wine out in length. This is definitely a superb Clarté!

### *Blend*

56% Sémillon, 44% Sauvignon

### *Alcohol by volume*

13.5° (provisional)

### *New barrels*

46%