



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855

2024



IN THE VINEYARD

Although 2024 was notable for being quite a cool year, it was nevertheless preceded by a mild and wet winter, causing budbreak to start early, as of mid-March. This head start was curbed however by constant rainfall, which slowed down the growth of vegetation. In the vineyard, the teams were completely ready to swing into action as soon as spring began, to keep a close watch on the health status of the vineyard with great precision, because the mildness of winter encouraged early pressure of fungal diseases. Flowering came late, but occurred in good conditions for the whites, but more diversely for the reds, with some shatter (flower abortion), due to the changeable weather. The month of July marked a turning point, by giving conditions that encouraged the vine to thrive. The next part of the season required painstaking green work, essential to balance the quantity of vegetal growth and protect the grapes. Meticulous leaf-thinning was done to ensure better circulation of air around the grape bunches and to restrict any dampness, thereby making it possible to protect their wholeness and the quality of the grapes.



The vine's resilience, supported and assisted by the teams' unfailing determination, enabled us to bring to good completion a challenging season, which gives us marvellous, expressive fruit and juices full of promise.

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HARVEST

Whites from 2nd to 10th September *Reds* from 17th September to 4th October

After a season of slow vegetal growth, the early terroir of Haut-Brion played its role of making things easier, by enabling the alcoholic degree we sought to be attained rapidly and therefore to begin the harvest with crop's good health protected. Harvests of white grapes were gathered in good conditions, having benefited from cool nights, combined with relatively warm temperatures in daytime, which encouraged the development of the grapes' aromas. The first juices from the white grapes gave superb balance, more moderate degrees of alcohol than in previous years and aroma profiles of superb delicacy, with expressive Sauvignons. Before the harvest of red grapes started, we had six days with a North-Eastern wind that helped to dry out the vines, therefore improving the concentration of the berries, while maintaining the vineyard's good health. The harvest gave us grapes full of flavour and extremely careful sorting was carried out on arrival at the vat house, to ensure that we kept only good, healthy berries at a perfect stage of ripeness. Although this balancing act vintage encouraged contrasts to exist right up until the harvests, in the end it provided us with a final bouquet of expressive fruit, promising wines full of potential in the future.



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CHÂTEAU HAUT-BRION ROUGE

A splendid dark, garnet red colour. The first nose is powerful, very fruity and ripe. On swirling, these sensations are heightened; it's enchanting! The attack is wide, fleshy and graceful. The wine fills the mouth with a soft, generous presence. The tannins are perceptible, juicy and smooth. The three grape varieties are combined to give a completely ideal balance between the aromas, flavours and elegance of tannin. It is quite simply delicious and so full of promise for the future!

Blend

37.5% Merlot, 47.2% Cabernet Sauvignon,
15.3% Cabernet Franc

Alcohol by volume

13.2° (provisional)

New barrels

75%



LE CLARENCE DE HAUT-BRION

The colour of this wine is a vivid garnet red. What a first nose! Ethereal and pure. A high proportion of Cabernet Franc in this wine brings its fresh and graceful note. The attack is profound and full. The wine's body progresses with powerfulness and lovely width. Clearly, this wine needs good maturation in barrels in order to express all its fine details. Le Clarence today is powerful and seems like a compressed spring: it is exactly the type of wine that truly reveals itself during maturation and surprises us very positively when completed.

Blend

45.7% Merlot, 32.3% Cabernet Sauvignon,
22% Cabernet Franc

Alcohol by volume

13.1° (provisional)

New barrels

31%



CHÂTEAU HAUT-BRION BLANC

A beautiful light yellow colour with green glints. The first nose is concentrated, captivating. On swirling, aromas of fleshy fruit (white peach) mingle with delicate floral scents of acacias. On the attack, the wine is juicy, saline and full-bodied. It then develops plentiful and aromatic. After swallowing, the wine still remains present, on the palate and in mind, for an incredibly long time! Without a doubt, this Haut-Brion white 2024 is one of the very finest vintages of this wine.

Blend

56.1% Sémillon, 43.9% Sauvignon

Alcohol by volume

13.7° (provisional)

New barrels

40%



LA CLARTÉ DE HAUT-BRION

A beautiful pale yellow colour with a green-tinted sheen. The nose of this wine is delicate and elegant. Swirling brings hints of melon mingled with white-fleshed peach. Then Sauvignon notes follow gently, along with touches of fine spices. The first taste is full of flavour and aromatic. Afterwards, the wine progresses with full body and a good presence of acidity too. Sémillon's flavour is subtly foremost. The finish of this Clarté is full of flavour, with some lovely, refreshing touches of bitterness, and this calls irresistibly for the next sip!

Blend

64.5% Sémillon, 35.5% Sauvignon

Alcohol by volume

13.1° (provisional)

New barrels

42%