



2016 WHITE CHATEAU 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

Harvest dates:	From the 5 st to the 13 th of September
Blend:	Sauvignon Blanc: 62.7%
	Sémillon: 37.3%
Yield:	45.5 hectolitres per hectare
Share of the <i>grand vin</i> :	31.6 %
New barrels:	38%
Alcohol:	14.15% (provisional)
Production:	540 cases of 12 bottles (estimated)

Tasting notes

Beautiful yellow colour with green highlights. Intense, fresh, fruity nose with a hint of menthol. White peach and citrus overtones appear when the wine is swirled in the glass. The wine is quite juicy on the palate, going on to show power and richness. The finish is mouth-watering, almost salty. This white Mission Haut-Brion is atypical in that this is the first time that Sauvignon Blanc constitutes the main variety in the blend. The 2016 is a very classic vintage – polished and extremely precise.