



CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855

2022



IN THE VINEYARD

The beginning of winter 2021 is rainy and enables water reserves in the soils to be replenished. From February, temperatures rise above seasonal averages and bring about an early start to the vine's growth cycle. The first part of the month of April is marked by an incidence of frost, more widespread, but less severe than the one in the previous year. For the vines of Haut-Brion, the impact is minimal. In May, temperatures are warm and the vine's growth continues. Conditions are good while flowering takes place and the water deficit is counterbalanced by rainfall in June. Three significant heat waves, at the end of June, in July and in August, mark the summer, combined with an almost total lack of rain. However, despite the weather extremes during the summer, the grapes still reached optimal ripeness in early August, aided by a few timely rain showers that helped to complete the process.



The 2022 vintage is characterised by hot, dry weather that required an adjustment of vine growing methods, with very little green work carried out, in order to protect the grapes from the heat and sunlight.



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THE HARVESTS

Whites from August 17th to 23rd *Reds* from August 29th to September 15th

Harvests of white grapes begin in the sunshine, on August 17th, making this the second earliest harvest, after 2003. To protect the aroma precursors of the white grape varieties, harvests start early in the morning and the grapes are cooled down when they arrive at the vat house. The teams are doubled to gather the grapes more quickly (in one week, rather than the usual two) in order to pick them at their optimum. The Sauvignons are aromatic and the Sémillons especially delicate and elegant. The health and ripeness of the grapes collected are impeccable, with only a few berries needing to be sorted out. The harvest of red grapes begins on August 29th with the young vines, then the Merlots, in conditions that remain ideal. The range of aromas, flavours, as well as the analysis are superb and promise a magnificent vintage. These harvests remind us once again that we should not doubt the vine's resilience, even during a year when conditions are extreme.





CHÂTEAU HAUT-BRION RED

The colour is deep and magnificent. The nose is enchanting. Swirling the wine confirms this impression of perfect fruitiness. The hot summer does not show: the vine responded to the extremes of 2022's weather and the grapes are ripe, exactly ripe. Swirling the wine in the glass naturally tempts us to go further. The first taste is wide, taut, captivating and precise. The wine then unfolds its structure, rebounds and stretches out with fullness. Structured and generous at the same time. It is captivating and full of promise: fascinating!

Blend

53.6% Merlot, 35.4% Cabernet Sauvignon,
11% Cabernet Franc

Alcohol by volume

14.45° (provisional)

New barrels

62.9%



LE CLARENCE DE HAUT-BRION

The wine is reddish-purple, with a depth of colour. The nose of this Clarence is quite powerful and opens up upon swirling: notes of red fruit, fresh and ripe, at the same time. On the first taste, it is precise, taut and characteristic of a truly great wine. Then the wine develops, it is pleasant and structured. The tannins are perceptible, but juicy, with no hardness. This Clarence is incredibly fresh and alluring.

Blend

62.1% Merlot,
21.9% Cabernet Sauvignon,
14.5% Cabernet Franc, 1.5% Petit Verdot

Alcohol by volume

14.4° (provisional)

New barrels

20%



CHÂTEAU HAUT-BRION BLANC

A light yellow colour and green tinges. Captivating on the nose, powerful and ripe, complex. Full and rich on the first taste, it feels like biting into a very juicy white peach. The finish is tactile and full of flavour. What a wine!

Blend

51.4% Sémillon, 48.6% Sauvignon

Degré d'alcool

14.2° (provisional)

New barrels

40.4%



LA CLARTÉ DE HAUT-BRION

This Clarté shows a light yellow colour, with green tinges. Powerful on the nose, where Sauvignon is foremost, with ripeness and a slight hint of truffle. The first taste is delicate and flavourful. The wine unfolds taut, sappy and pleasant. The weather extremes of the vintage (heat and drought) are not perceptible. Incredible. Pure pleasure!

Blend

46.3% Sémillon, 53.7% Sauvignon

Alcohol by volume

13.8° (provisional)

New barrels

38.2%