



CHATEAU  
LA MISSION HAUT-BRION  
CRU CLASSÉ DE GRAVES

2021



## IN THE VINEYARD

Mild temperatures in winter 2021 bring about an early budburst on 1<sup>st</sup> March. The incidence of frost on 7<sup>th</sup> April, which hits all winegrowing areas in France, spares La Mission Haut-Brion for the most part, thanks to its terroir. Cool temperatures in the following weeks slow down the vine's growth and are accompanied by heavy rainfall in May and June, but this is not actually detrimental to good flowering.

Work carried out by the winegrower is crucial during this year 2021. The vines need a great deal of attention, particularly for green work, to assist the grapes in ripening: leaf-thinning in plots, on the sides of rows the least exposed to the sun, as well as green harvests in plots of young Merlot, in addition to removing buds which appeared after the frost, in order to ensure the consistency of the harvest. The magic of the terroir comes into play here too: the gravelly soils of La Mission Haut-Brion provide the vines with indirect sunshine, by their capacity to reverberate. In August, thanks to a warm, dry turn in the weather and cool temperatures at night, eagerly awaited ripeness gradually reaches all the early-ripening plots of La Mission Haut-Brion.



Every year, it is a decision-making process that takes into account the grapes' ripeness and weather conditions which determines the date for the start of the harvests. In 2021, after a season of changeable weather, these two factors reach a fine balance and enable us to pick the grapes serenely.





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## HARVESTS

*Whites* from 3<sup>rd</sup> to 10<sup>th</sup> September *Reds* from 20<sup>th</sup> September to 8<sup>th</sup> October

The harvest of white grapes begins on 3<sup>rd</sup> September in perfect climatic conditions. The grapes gathered are of extraordinary quality, both in terms of ripeness and aromatic characteristics, for all the grape varieties and they herald a truly magnificent vintage in white.

The harvest of red grapes begins on 20<sup>th</sup> September on the terroir of La Mission Haut-Brion, with superb, healthy grapes and lower quantities of sugar than in previous years, predicting quite a different alcohol/ acidity balance to the past solar years, recalling too, from an analytical point of view, Bordeaux's classic vintages of the 1990s. Ultimately, 2021 is positively and most definitely a surprising year.

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





## CHÂTEAU LA MISSION HAUT-BRION ROUGE

The colour is a bold purple. The nose is aromatic, concentrated and fruity on fragrances of blackberry and vanilla-scented wood.

Full on the first taste, it is wide with a superb, predominant flavour of fruit. Then the wine develops on perceptible tannins, but plump, velvety and flavourful. There is excellent, refreshing length. This is a lovely, aromatic Mission Haut-Brion, crafted with superb length on the finish.

### *Blend*

47,9% Merlot, 45,8% Cabernet Sauvignon,  
6,3% Cabernet Franc

### *Alcohol by volume*

13.4% (provisional)

### *New barrels*

73%



## LA CHAPELLE DE LA MISSION HAUT-BRION

A beautiful dark colour with bright red glints. The nose is fragrant, fruity and ripe and as for the woodiness, it is discreet and delicate. The first taste is gentle and smooth; then the tannins appear, but without dominating, on average length. Maturation in barrels will smooth and hone the structure to make this Chapelle 2021 even more delicious.

### *Blend*

51,3% Merlot, 45,2% Cabernet Sauvignon,  
3,5% Cabernet Franc

### *Alcohol by volume*

13.4% (provisional)

### *New barrels*

27%



## CHÂTEAU LA MISSION HAUT-BRION BLANC

A magnificent colour that wavers between yellow and pale green. A very concentrated, fruity nose on aromas of lime. Swirling the wine increases the sensations and makes them more complex.

The first taste is very precise and flavoured. The wine progresses on the palate, full and clear-cut. It leaves a fleshy, deep and quite smooth sensation on the second taste and up to the finish. This Mission Haut-Brion white is an incredible combination of tactile sensations on the palate, flavours and fragrances.

### *Blend*

55,2% Sémillon, 44,8% Sauvignon

### *Alcohol by volume*

14.1% (provisional)

### *New barrels*

53%



## 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%