



CHATEAU
LA MISSION HAUT-BRION
CRU CLASSÉ DE GRAVES

2024



IN THE VINEYARD

2024 was unquestionably cooler than previous years, but its wet and distinctly mild winter was responsible for budbreak coming almost two weeks early, as of mid-March. In the months that followed, wet weather settled for the duration, with heavy rainfall and this caused a slowdown in the vine's growth. From the start of spring, early pressure of fungal diseases emerged and the teams were on the ball to keep a close watch and take action in the vineyard when necessary. Flowering came late and for the whites it was consistent, whereas the reds showed some occurrence of shatter (flower abortion) due to the weather. In July, thanks to excellent weather conditions, the vine flourished and the teams assisted with painstaking green work, protecting the grape bunches by cutting back vegetal growth and by precise leaf-thinning, allowing air to circulate around the bunches and restrict any dampness.



2024 was marked by a challenging season, but accompanied by great accuracy and our dedicated teams' perseverance, the vine produced a crop from which the first juices allow us to perceive wines full of promise.



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HARVEST

Whites from 3rd to 9th September *Reds* from 18th September to 2nd October

Although the growth season was undeniably less abundant than the bountiful year 2023, the terroir, once again, played a decisive role: its earliness rapidly brought the grapes to the degrees of alcohol we wished for, enabling us to begin the harvest in the first days of September for the whites, with good, healthy grapes. A welcome combination of relatively warm days and cool nights gave expressive Sauvignons and Sémillons with fine aromas. After pressing, the juices were delicate, well-balanced and even charming. In September, a North-Eastern wind swept in for six days, dried up the vineyard and consequently protected its healthiness, while bringing additional concentration to the Merlots and Cabernets. The harvest of reds began afterwards; it was thorough and extremely precise, thanks to sorting done within the vineyard, as well as on arrival at the vat house, so as to keep only berries that were full of colour, ideally ripe and perfectly healthy. The grapes rewarded us well with aromatic, fruity juices that foretold magnificent wines, proving once again that nature and skill combined produce miracles.





CHÂTEAU LA MISSION HAUT-BRION ROUGE

A beautiful garnet red hue with purple glints. It is powerful, concentrated and complex on the nose. Already very characteristic of this wine! Swirling reveals an array of red and black fruit, with touches of liquorice. It is magnificent! The attack is wide and fleshy. Then the wine develops very charmingly, with smoothness, fullness and incredible taste. This Mission Haut-Brion 2024 is the ideal response given by this terroir, faced with the difficulty of weather conditions during this vintage. Summer without a drop of rain, quite unexpectedly and with a very good outcome, enabled the vines to deal with ripening the grapes!

Blend

46.5% Merlot, 51% Cabernet Sauvignon,
2.5% Cabernet Franc

Alcohol by volume

13.2° (provisional)

New barrels

75%



LA CHAPELLE DE LA MISSION HAUT-BRION

A beautiful deep, garnet red colour. Concentrated on the first nose, it reveals notes of ripe red fruit. Swirling the wine increases the soothing sensation felt when biting into a lovely, ripe black cherry. The attack is fresh, finely shaped and precise. The wine's body, without being too ample, develops on firm, tender tannins. Cabernet Sauvignon is predominant and the finish is very aromatic. This is a splendid wine.

Blend

29.2% Merlot, 56.3% Cabernet Sauvignon,
14.5% Cabernet Franc

Alcohol by volume

12.9° (provisional)

New barrels

31%



CHÂTEAU LA MISSION HAUT-BRION BLANC

Its colour is a soft, pale yellow. The first nose is capitivating, intense. Swirling reveals complexity. Notes of ripe tropical fruit (mango, guava) combine with delicate hints of spices (cinnamon, white pepper). The attack is wide and full-bodied. The wine develops powerful and ample, with a superb vibrancy of acidity. For a white wine, what astounding body and presence on the palate! White Mission 2024 is undoubtedly a great vintage for this very distinctive wine.

Blend

59% Sémillon, 41% 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%