

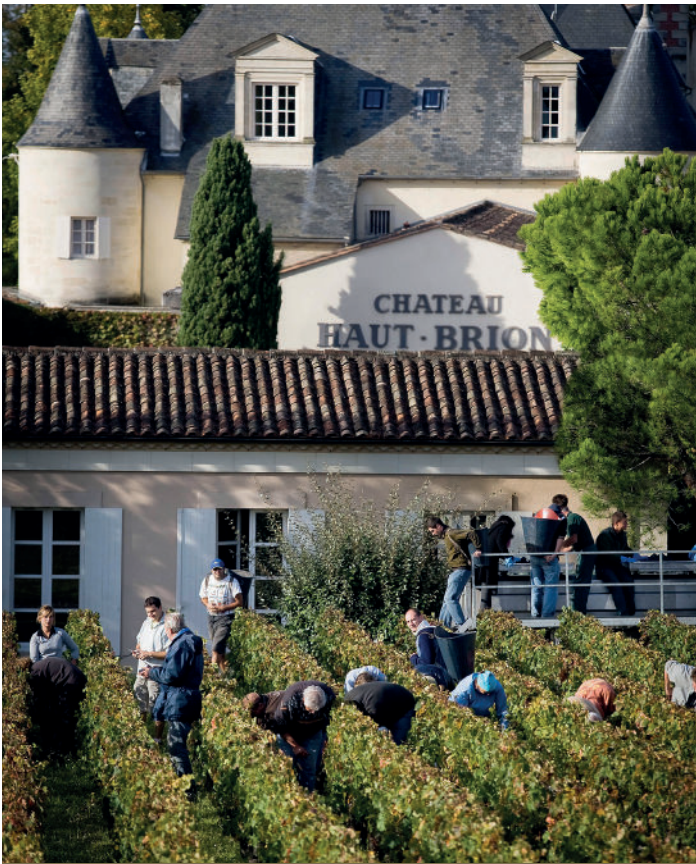


CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855

2019 VINTAGE

WARMTH AND FRESHNESS



“The key ingredients for the recipe for the 2019 vintage are sunshine, heatwaves, drought and the occasional rainstorm. Add to that the magic of a great terroir and a sprinkling of human intervention that is respectful of the environment and you obtain ripe, fresh wines of surprising balance. 2019 has what it takes to become a great vintage.

This 2019 vintage, the 96th one produced by my family, is also a tribute to my father, who passed away at the end of the 2019 harvest having signed 43 vintages of Haut-Brion.”

Jean-Philippe DELMAS

THE VINEYARD

The mild and dry 2018-2019 winter period led to a rather precocious budbreak, on March 1st.

Then, in spring, with the cool temperatures, the vine grew slowly. The flowering was beautiful, with neither shatter nor millerandage. The vine growth was supported by consistent, steady rainfall in June, with the vine developing a very beautiful, uniform surface. From the end of June, the year 2019 was marked by several heatwaves. The month of July, which was particularly hot, ranks as the third-hottest July on record, after July 2006 and 2013, registering a record-breaking 42°C (107.6°F) on July 23rd.

A HOT AND DRY SUMMER

In August, the temperature variation between cool nights and hot days favored the development of anthocyanins (which color the grapes and tannins). These periods of intense heat resulted in relatively slow ripening, on the cabernet francs and sauvignons in particular, but did not stunt the vine.

Ripening progressed smoothly across all of the white varieties - which were ready in time for harvesting season - as well as on the earliest merlots.

In September, the long-awaited rain arrived on the 9th of the month, returning from the 21st to the 25th, without any consequence on the grape clusters.

In between these two rainy episodes, the dry, hot continental air accelerated the final ripening stage for all the red grape varieties.

Discover the 2019 vintage behind the scene video: [click here](#)

AN EXCEPTIONAL REVERSED ORDER FOR THE WHITES

Harvesting of the whites began on August 29th. The grapes were in perfect health. The hot weather during the final stage of maturation had us concerned about lessened acidity, particularly on the semillon grapes. For that reason, we decided to switch the usual order of harvesting.

After picking the first batches of ultra-ripe sauvignon, we immediately picked the golden bunches of semillon in order to retain as much freshness as possible for this grape variety. We then finished picking the sauvignon. A customized approach to harvesting in order to let the grapes express their best!

The first, blind tasting of the white wines confirmed that reversing the harvesting order was the right choice this year: the sauvignon wines have a ripe character without excess and a very good acidic balance. The semillons, meanwhile, have a very interesting acid matrix. The white harvest is generous and of very high quality.

QUALITY RESULTS FOR THE THREE RED GRAPE VARIETIES.

The harvesting of the reds began a little later, on September 10th.

The harvesting conditions for the merlots were particularly beautiful and warm. The perfectly ripe, sugar-rich grapes yielded wines that are rich, structured and generous on the palate.

For their part, the cabernet francs were picked after a period of rainfall that did them good. This grape variety is surprising for its level of aromatic and gustatory maturity, as well as for the silken quality of its tannic matter.

September rains also proved particularly beneficial to the cabernet sauvignon grape variety, allowing it to attain perfect maturity.

The red yields were also generous, with a high quality for all three red grape varieties, on par with the 2009 vintage.

THE HARVEST



LE CLARENCE DE HAUT-BRION

All the characteristics of a grand cru but that can be enjoyed sooner

Similar in style and elegance to its elder, the Château Haut-Brion red, this harmonious and distinctive wine is an ode to the specific terroir of the Graves appellation, presenting a high-quality nose of tobacco and black fruit. Le Clarence brings together all the unique attributes of a fine wine, while reaching maturity more quickly.

The color is dark red; the nose intense and enticing, with bursts of red fruit. The wine starts out tight yet flavorful on the palate, then quickly reveals a dense and silky tannic structure. Fresh fruit dominates the finish, leaving a pleasant, ethereal impression. With its density and tannic structure, this wine is reminiscent of the 2006 vintage.

This second wine from the legendary 1855 Premier Cru Classé was renamed Le Clarence de Haut-Brion starting with the 2007 vintage, a tribute to Clarence Dillon, who acquired the estate in 1935. Earlier vintages - up to the beginning of the 20th century – carry the name Château Bahans Haut-Brion.



CHÂTEAU HAUT-BRION RED

Premier Grand Cru Classé of 1855

The wine is a superb, deep purple-red color. The first nose is at once intense and subtle. It has a ripe fruitiness, and swirling brings out its aromatic complexity.

The first expression is incredibly smooth and delicate, expanding and filling the palate without ever “flexing its muscles”. The tannins are precise but not aggressive, and subtly enchanting. The finish is long and fragrant. Once again, Haut-Brion surprises for its ability to enhance the complementarity of Merlot, Cabernet Franc and Cabernet Sauvignon.

This Haut-Brion 2019 vintage is one of the most successful vintages produced after a hot and dry summer. This fine wine has the structure of a 2005, with the freshness of a 2010. A modern, richer version of the 1990 vintage.

ASSEMBLAGE 2019

48.7% merlot
8.1% cabernet franc
43.2% cabernet sauvignon

Estimated label alcohol degree : 14.5%

Harvested from September 10th to October 3rd



ASSEMBLAGE 2019

72.8% merlot
16.3% cabernet franc
10.9% cabernet sauvignon

Estimated label alcohol degree : 15%

Harvested from September 10th to October 3rd



CHÂTEAU HAUT-BRION WHITE

An icon in the world of exceptional white wines

Château Haut-Brion white wine is synonymous with uniqueness, excellence and aromatic intensity. Only 400 cases are produced per vintage. The unique blend of Sémillon and Sauvignon gives this Graves wine a concentration and breadth that is atypical of a dry white Bordeaux.

The wine is a beautiful pale yellow in color. The first nose is intense, marked by Sauvignon, ethereal yet ripe, delicate and fresh. When swirled in the glass, there is an incredible impression of “densification” and complexity: the Sémillon clearly acts as an aroma enhancer, beyond a doubt.

The first impression is generous, fragrant and flavorful. The wine then extends, displaying an outstanding length that continues to gain momentum, revealing spicy nuances.

This Haut-Brion confirms that years marked by a very hot and dry summer can produce white wines of incredible freshness and power of flavors.

One of the most beautiful Haut-Brion whites, very similar to the 2017, and undoubtedly a future 1993, one of the most successful vintages of recent years.

ASSEMBLAGE 2019

64.4% sauvignon

35.6% sémillon

Estimated label alcohol degree : 14%

Harvested from August 29th to September 9th

LA CLARTÉ

The expression of Sémillon in a dry white wine of great finesse

This second white wine is common to the Châteaux Haut-Brion and the La Mission Haut-Brion. Produced through the blending of the second wines of the two estates, the Clarté de Haut-Brion is made from the sémillon and sauvignon grape varieties (around 1,000 cases per vintage). A very nice first introduction before moving on to meet the wine's elders.

The wine is pale yellow in color. The first nose is moderately intense, slowly revealing itself when swirled in a glass, with a subtle aroma of sauvignon accented by aniseed and spicy notes. On the palate, the wine moves forward, delicate and fragrant, and then thickens, revealing its full-bodied side with a pleasing acidity. There lingers an aftertaste dominated by white flowers. A superb wine to drink young.

2019 is the first example of a Clarté where the sauvignon blanc dominates, which makes it very difficult to compare with previous vintages. Topped with an incredible expression of fruit, it is unique!



ASSEMBLAGE 2019

51.7% sauvignon

48.3% sémillon

Estimated label alcohol degree : 13.5%

Harvested from August 29th to September 10th