



CHATEAU HAUT-BRION

2016 WHITE CHATEAU 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 1 st to the 13 th of September
Blend:	Sauvignon Blanc: 70.5%
	Sémillon: 29.5%
Yield:	64.2 hectolitres per hectare
Share of the <i>grand vin</i> :	31.5%
New barrels:	48%
Alcohol:	13.85% (provisional)
Production:	550 cases of 12 bottles (estimated)

Tasting notes

Beautiful deep yellow, almost golden colour. The bouquet is immediately elegant, complex, and fruity. Aromas of citrus, peach, and a touch of lemon are released after swirling in the glass. The wine is broad-based on the palate, starting out rich and full-bodied. It develops a full, aromatic flavour profile, without heaviness. Marking the wine without overwhelming it, Sauvignon Blanc contributes freshness and length.

2016 white Château Haut-Brion shows impressive volume and power.