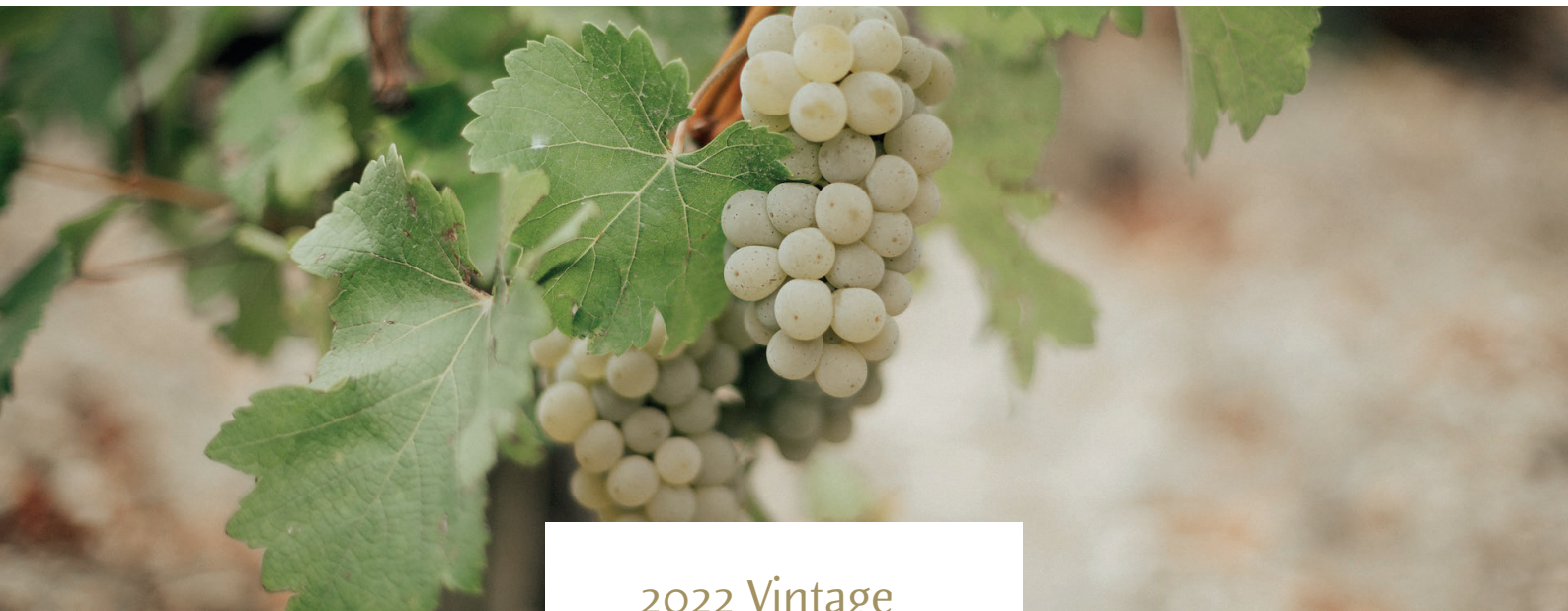




CHATEAU HAUT-BRION

PREMIER GRAND CRU CLASSÉ EN 1855



2022 Vintage

The Climate

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. 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. Harvests of white grapes begin in the sunshine, on August 17th, making this the second earliest harvest, after 2003. The teams are doubled to gather the grapes more quickly 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.

Some Technical Information

Harvest dates from August 17th to 23rd

Blend Sauvignon Blanc: 53.7%

Sémillon: 46.3%

New barrels 38.2%

Alcohol 14%

Tasting notes

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!

