



2005 CHATEAU HAUT-BRION

Weather

2005 will stay in our memories as a historically dry year.

This characteristic is visible from the winter when we register a significant water deficit. Despite a wet April, the rains will remain scarce until the harvest. Temperatures are high throughout the year. 2005 presents climatic conditions very close to those of the legendary 1949 vintage. These conditions enabled us on the eve of the harvest to obtain small grape berries, of a never known concentration and in perfect sanitary condition.

Data

Harvest	From September 1st until 26th
Blending	Merlot Noir 56 % Cabernet Sauvignon 39 % Cabernet Franc 5%.
Yield	42.3 hl / ha
New barrels	87%
Alcohol content	14%
Bottling date	From June 29th until July 6th of 2007
Production	9086 cases of 12 bottles

Tasting notes

The color is so dense that the wine appears almost black, atramentary. On the nose, the aromatic intensity of this wine is breathtaking. It cannot deny its origins, since we find in it all the complexity that characterizes Haut-Brion: its smoky, havana, roasted coffee beans notes. Fresh fruit is also present: redcurrant, cherry. From the attack, this wine surprises with its density. It is long, creamy, broad, powerful and fresh. It invades you, penetrates you. Power and harmony are the distinguishing features of this vintage. The aromatic persistence is incredibly long