



CHATEAU  
LA MISSION HAUT-BRION  
CRU CLASSÉ DE GRAVES

2022



## IN THE VINEYARD

The rainy months of November and December 2021 enable water reserves in the soils to be replenished, before making way for a dry month of January. From February and March, mild temperatures, above seasonal averages, bring about an early start to the vine's growth cycle.

An incidence of frost marks the early part of April, but although it is widespread, its severity is moderate and the vine, whose growth has progressed far less than in 2021, is only slightly affected. Warm temperatures during the month of May cause the vine to develop rapidly and flowering takes place without a hitch. Starting in June, three long heat waves of high temperatures mark the summer. Green work in the vineyard is very restricted in order to protect the vine. Alongside the heat, the water deficit intensifies, but the grapes continue to ripen without any halt. Rain during the night of August 13th saves the situation and perfects the grapes' balance by moderating the sugar content.



The hot, dry weather of 2022 brings early ripeness for all the grape varieties.  
The berries are small, but of excellent quality,  
both in terms of analysis and aromatics.



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THE HARVESTS

*Whites* from August 16<sup>th</sup> to 23<sup>rd</sup>   *Reds* from August 29<sup>th</sup> to September 19<sup>th</sup>

The harvests begin on August 16<sup>th</sup> at Château La Mission Haut-Brion for the white grape varieties. The perfect health of the grapes requires very little sorting and the harvest is gathered in just 9 days for the Sauvignons and Sémillons. For the red varieties, harvests begin on August 29<sup>th</sup> with the young vines and the Merlots. Quite unusually, picking of the Cabernet Sauvignons follows swiftly at the beginning of September: the grapes are indeed ready, in terms of both analysis and taste. The berries are smaller than in previous years and less abundant in juice, but the substance and range of aromas and flavours are fabulous. Each year is different and adapting to the grapes is key to making a great wine: to achieve this, tasting the berries and then the vatted juices is crucial and makes it possible to modify the parameters of winemaking. Ultimately, 2022 is an exceptional year, but it confirms that we must never despair of the vine and its ability to adjust.





## CHÂTEAU LA MISSION HAUT-BRION ROUGE

The colour is dark-red, purple and deep. At this stage, the nose is delicate. Swirling reveals the incredible depth and complexity of this wine. It's enchanting! The first taste is just as unbelievable: "follow me!" this wine seems to say to us, irresistibly. The structure of tannins is perceptible, without being apparent: it is captivating, once again. This is 100% Mission and regardless of the proportions of grape varieties, the terroir dominates abundantly!

### *Blend*

43.2% Merlot, 51.7% Cabernet Sauvignon,  
5.1% Cabernet Franc

### *Alcohol by volume*

14.15° (provisional)

### *New barrels*

62.2%



## LA CHAPELLE DE LA MISSION HAUT-BRION

A beautiful dark, red colour. At this point, the nose is concentrated, fruity and already spicy, with an almost resinous hint. Creamy and taut at the same time on the first taste, the wine then develops on the palate, moderately full, but perfectly well-balanced, with a lovely presence of plump tannin.

### *Blend*

55.9% Merlot, 35.4% Cabernet Sauvignon,  
8.7% Cabernet Franc

### *Alcohol by volume*

13.9° (provisional)

### *New barrels*

19.8%



## CHÂTEAU LA MISSION HAUT-BRION BLANC

It has a pale yellow colour, with green tinges. The nose is enchanting, with scents of white peach, elderflower, apricot, and hints of lemon. At first it is wide and generous on the palate and then sappy as it continues. There is absolutely no sign of the hot, dry vintage. This wine is unbelievable for its precision, purity and fullness. Sémillon prevailed: we must never doubt the vine's ability to respond to weather extremes!

### *Blend*

72% Sémillon, 28% Sauvignon

### *Alcohol by volume*

14.3° (provisional)

### *New barrels*

41.9%



## LA CLARTÉ DE HAUT-BRION

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!

### *Blend*

46.3% Sémillon, 53.7% Sauvignon

### *Alcohol by volume*

13.8° (provisional)

### *New barrels*

38.2%