

TECHNICAL NOTES FOR THE 1998 VINTAGE

Very rich and dense wines. Fruit shows particularly thick skins.

TASTING NOTES

Sustained colour, slightly evolved on the margins. Delicate, complex and pure nose, opens upon aeration: attractive expression of the terroir. The beginnings of bouquet suggest that this wine should be served early- or mid-meal (meat dishes). On the palate, a full, ripe structure precedes a long and persistent resolution, maintained by remarkable density of fruit and suave tannins. A beautiful wine for now and for the future. Drink 2008 - 2020
(vertical tasting Franck DUBOURDIEU – February 2, 2006)

(88 / 90) This little treasure of a vintage near Haut-Brion consistently produces fine wines. The 1998 may ultimately be outstanding, and is unquestionably a sleeper of the vintage. The opaque purple color is accompanied by an enticing aromatic concoction of smoky, grilled herb, and black currant/cherry-scented fruit. Medium-bodied, with excellent to outstanding concentration as well as purity, a sweet mid-palate, and ripe tannin, this beauty is well-worth searching out. Anticipated maturity : 2002 - 2010
(Rober PARKER – The Wine Advocate n° 122 – April 22, 1999)

BLEND

60 % merlot
25 % cabernet franc
15 % cabernet sauvignon

MATURITY

12.5% natural alcohol

HARVEST DATES

September 15, 16, 17 1998 Merlot
September 23, 24 1998 Cabernet franc et Cabernet sauvignon

Fine and hot weather in August. Harvest finished before heavy rainfall starting September 26th.

YIELD

176 hectolitres (40 hectolitres/hectare)