

## 2009 La Chapelle de la Mission Haut Brion Pessac-Léognan

### A SACRED CHARM

Three decades spent improving the vineyards, renovating and beautifying the château and its gardens, as well as the cellars and visitor reception facilities. In fact, the Dillon family are perpetuating the sacred calling of the Lazarist fathers, who were present at La Mission three centuries before them. They gave the château its present name and were the first to ensure that “devotion” and “vocation” came to define Château La Mission Haut-Brion...

The Dillon family undertook a major effort to upgrade the estate from the very beginning, in 1983. They initially focused on the vineyards. Substantial investments were made to replant vines on some of the finest gravel soil in Bordeaux. Over the years, each and every plot of La Mission Haut-Brion has been replanted with the grape varietal best suited to it. These vines are now an average of 30 years old. The high vine density (10,000 vines per hectare) is conducive to intense wines whose hallmark is their unique charm.

Starting with the 1991 vintage, a second red wine was created at La Mission: La Chapelle de La Mission Haut-Brion. Subject to the same meticulous care and attention, this wine comes from the same vineyards, and thus the same grape varietals. In short, La Chapelle benefits from the same terroir, is made the same manner and in the same place as its illustrious older brother...



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**Retail Price: \$ 242.00**

(Price subject to change without notice)

**Product # 517441**

**Release Date: Oct. 28, 2017**

**Gifting**

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**Assemblage:** 45% Cabernet Sauvignon, 45% Merlot,  
10% Cabernet Franc

**Vintage:** 2009

**Region:** Bordeaux

**Winemakers:** Haut-Brion Winemaking Team

**Alcohol:** 14.2%

## **Tasting Notes:**

The wine is a remarkable effort, with amazing density, extraordinary fruit quality, dense purple color with meaty notes alongside subtle barbecue smoke, camphor, black currant, sweet cherry, and blackberry. It has a lush, opulent texture, loads of glycerin, and admirable purity and length.

## **91/100 Robert Parker's Wine Advocate**

"The second wine, the 2009 La Chapelle de la Mission, is essentially an equal part blend of Merlot and Cabernet Sauvignon with slightly more Cabernet Franc that came in at 14.2% natural alcohol. It reveals an extraordinary meaty nose displaying hints of volcanic soils, burning embers, sweet black currants, blueberries, plums, tobacco leaf and wet stones. This tasty, full-bodied, supple-textured beauty should drink well for 15-20 years."

Drink Date 2012 - 2032; Issue Date 22nd Dec 2011

Source 199, The Wine Advocate

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## **94/100 James Suckling**

"A gorgeous red, with sweet tobacco, plums and ripe strawberries and hints of cigar box. Full body, with chewy and ripe tannins and a creamy texture. Dense and rich, yet so balanced and beautiful. Second wine of La Mission Haut-Brion. Better in 2016." (2/2012)

## **92/100 Wine Spectator**

"A plush, modern style version, with a rounded feel to the spice-tinged structure that supports the fleshy blackberry and raspberry confiture flavors. Fruitcake and dark anise chime in the background and echo through the suave, well-coated finish. Best from 2014 through 2025. 5,800 cases" (March 31, 2012)

## **91/100 Stephen Tanzer's Vinous**

"Deep ruby. Deep, complex nose of blackcurrant, coffee and fresh herbs. Similarly complex on the palate, offering rich yet fresh flavors of black fruits, aromatic herbs and cocoa along with a hint of violet. This long, youthfully chewy wine is much bigger than the very good 2008. Like La Mission, this has improved greatly since the *Primeurs*, when I probably underrated it by a point or two. Don't think I'm crazy when I tell you that this wine is very close in quality to some La Missions from lesser vintages of the past." (July 2012)