Wijnfiche

Château Haut Brion – G.C.C. | Pessac Léognan
France (GRAVES) — 2020

Domain

Ch. Haut Brion

Château Haut-Brion is a renowned wine estate in Graves (Pessac-Léognan), a wine region west of Bordeaux. It is one of the oldest châteaux in the area. Haut-Brion is one of the five Grand Cru Classés, classified in 1855, and is the only château outside the Médoc to hold this distinction. The estate also produces an outstanding dry white wine under the same name, Château Haut-Brion. This wine is made from approximately 63% Sémillon and 37% Sauvignon Blanc.
The second wine, Le Clarence, combines all the distinctive qualities of a fine wine while reaching maturity more quickly. Since the early years of the twentieth century, this wine was known as Château Bahans Haut-Brion. Beginning with the 2007 vintage, it was renamed Le Clarence de Haut-Brion in tribute to Clarence Dillon, who acquired the estate in 1935.

Vinification

The grapes are hand-harvested, carefully selected and destemmed before fermentation in temperature-controlled vats. After approximately two weeks, the young wine is blended, with the final composition established at an early stage. The wine is then aged for 18 to 20 months in French oak barrels, with the proportion of new oak adjusted each year according to the vintage. During ageing, the wine is regularly racked using the traditional à l'esquive method (through the small bung opening at the bottom of the barrel) to optimise its clarity, structure and development. Finally, the wine is bottled, where it continues its slow maturation process.

Taste

The colour of this Château Haut-Brion is a dark, radiant red. Before swirling, the nose already reveals both fresh and spicy notes. Swirling the wine confirms good ripeness of the grapes, with no excess. The first taste is incredibly tightly-knit and precise. Straight away the wine is assertive, with instant presence. The development is never forceful, but what presence on the palate! The tactile sensations are completed by the taste, the flavours. The tannins are well-rounded, refined, juicy. Excellent length, even when the wine is no longer in the mouth. The musical score composed by the three grape varieties, Merlot, Cabernet Franc and Cabernet Sauvignon, is incredibly accurate and harmonious.

Food pairing

Lamb | Poultry - chicken, roasted | Game

General information

Type: Red wine

Grape varieties: Merlot (43%), Cabernet Sauvignon (40%), Cabernet Franc (17%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

