



Wijnfiche

## **Château Haut Brion – 1er G.C.C. | Pessac Léognan G.C. France (GRAVES) – 2017**

### **Domain**

#### **Ch. Haut Brion**

By acquiring Château Haut-Brion in 1935, Clarence Dillon gave it back its nobility and brought it back to the inner circle of the most legendary wines in the world. This extraordinary vision, daring and courageous, is today perpetuated by the 4th generation of the family, embodied by its president, Prince Robert of Luxembourg. Located in the town of Pessac, just a few kilometers from Bordeaux, Château Haut-Brion - the first of the three estates acquired by the Dillon family - is the oldest wine property in the region.

### **Vinification**

Harvest between 31st of August and the 29th of September. Ageing in French oak barrels from which 69% are new.

### **Taste**

Beautiful deep red with purple highlights. The initial impression on the nose is of a very elegant wine made with perfectly mature grapes. Swirling in the glass reveals complex aromas featuring ripe fruit, spices, and liquorice. Already emblematic of "Haut-Brion". Starts out broad-based, tight-knit, and subtle on the palate, with no hardness whatsoever. The wine then goes on to develop delicious flavours, with rich tannin evolving into a wonderfully long aftertaste. Although temperamental at times, Mother Nature ended up being incredibly generous in 2017.

### **Food pairing**

Meat - red, grilled | Stewed meat

## General information

Type: Red wine

Grape varieties: Cabernet Franc, Merlot, Cabernet Sauvignon

Storage (years): > 10

Serving temperature: 16-18 °C

