



CHÂTEAU HAUT-BRISSON

« Saint-Émilion Grand Cru »

ORIGIN

BORDEAUX

APPELLATION

Saint-Émilion Grand Cru

VINEYARD

30-year-old vines planted in clay-limestone, gravel, and brown clay-loam soil

BLEND

95% Merlot;
5% Cabernet Franc

FARMING

Hand-harvested and sorted separately based on ripeness.

WINEMAKING

10% of sorted grapes go directly to barrel. Rest goes to tank. Daily stirrings.

AGING

10% of harvest goes into barrel. 35% new Barrels, 35% one-year old barrels; 30% two-year old barrels.

ALCOHOL CONTENT

13.5%

Château Haut-Brisson's Saint-Emilion Grand Cru has a nose full of ripe, dark plums and chocolate, that is then partnered with a pallet full of silky tannins and beautiful fruits such as raspberries and strawberries.

This château totals 20 hectares and is located on the limestone plateau of Saint-Etienne-de-Lisse and the gravelly hilltops of Saint-Sulpice de Faleyrens. It is oriented to receive total southern sun exposure. The diversity of terroirs, combined with vines of an average age of 30 years, allows the winery to produce wines at optimum maturity that expresses the terrior. The vineyards of Château Haut-Brisson are oriented to the south and benefits from ideal exposures of sun.

The cellar is adapted to accommodate the different phases of expansion of the vineyard. It is equipped with thermo-regulated vats of smaller capacity, allowing vinification by plot. By doing so, it allows for Château Haut-Brisson to maintain its high-quality standards from the vineyard to the cellar.

ACCOLADES FOR 2015

James Suckling – 95 Points

Wine Enthusiast (Barrel Sample) – 91-93 Points

Jeb Dunnuck – 92 Points

Wine Advocate – 91 Points

“Aged for 16 months in barrels, 35% new, the 2015 Haut Brisson is a blend of 90% Merlot and 10% Cabernet Franc. Medium to deep garnet-purple in color, it opens with savory smoked meats, sauteed herbs and dusty soil scents plus touches of cedar chest and iron ore over a core of black cherries, red currants and warm plums. The medium-bodied palate is firm and crunchy with a chewy backbone, finishing with great freshness and length.” -W.A.

