



Wijnfiche

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

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

The harvest took place between September 7th and 29th. Ageing in wooden barrels of which 77% are new.

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

