PRODUCTA VIGNOBLES
L'union de Bordeaux & du Sud-Ouest

CHÂTEAU HAUT BRIGNOT

AOC Haut Médoc - Red

LOCATION

A large stretch of land 60km long, the Haut-Médoc includes around twenty villages. Mostly made up of layers of Garonne gravel, the land is known above all for the wide diversity of soils, including limestone, clay and sandy parcels. This wide variety explains the surprising differences in style and quality found among the wines of this appellation. The originality and taste of the Haut-Médoc wines certainly comes from this special terroir. The wines have a long ageing potential.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. It takes around 3 weeks to obtain a rounded wine with good structure. Malolactic fermentation. Ageing on staves and in barrels to add complexity to the wine's aromas without excessive oakiness.

VARIETALS

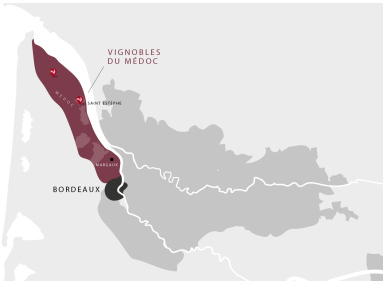
Merlot 50%, Cabernet sauvignon 50%

FOOD PAIRINGS

Serve at between 16 and 18°C with meat and cheeses.

TASTING

Attractive lively red colour. Fresh fruit on the nose with rather fresh oaky notes. Fruity and full on the palate, with integrated oak. Good length for this elegant wine.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.