

CHÂTEAU
HAUT-BRISSON
SAINT-ÉMILION GRAND CRU



Château Haut-Brisson was the first property acquired by Peter Kwok and his daughter Elaine in 1997. At the time of purchase, 8 ha surrounded the house. Today, this chateau of 20 ha is located on the limestone plateau of Saint-Etienne-de-Lisse and the gravelly hilltops of Saint-Sulpice de Faleyrens. The diversity of terroirs, combined with vines of an average age of 30 years, allows us to produce wines at optimum maturity that expresses the terrior. The vineyards of Château Haut-Brisson is oriented southwards, and benefits from ideal exposures of sun.

In 2005, we implemented organic farming processes and the wines are certified organic* since 2010. With the acquisition of new parcels at the end of 2015, the property restarts the organic farming conversion for the years 2016, 2017 and 2018.

The recently constructed cellar is adapted to accommodate the different phases of expansion of the vineyard. It is equipped with thermo-regulated vats of small capacity, allowing vinification by plot which gives us more control.

**Agriculture Biologique or AB is an official certification for organic farming in France, which is awarded after rigorous and repeated inspections of the land, production techniques and flora and fauna of the vineyard to ensure that the vineyard meets stringent European standards of organic wine production. AB is a sign of sustainable farming, respect of natural balances, biodiversity and products of high quality whose production have minimal impact on the environment and aim for optimal human health.*

CHÂTEAU HAUT-BRISSON 2015 - FACTS

SURFACE	16 hectares
GRAPE VARIETIES	95% Merlot - 5 % Cabernet Franc
SOILS	Clay-Limestone, Gravel, Brown clay-loam soil

VINIFICATION

After a meticulous selection process on the vines and in the winery, the sorted grapes are filled into stainless steel tanks or directly into Bordeaux barrels (about 10% of the harvest). This follows the method of Vinification Intégrale. Our team is always present at the opening and closing of barrels by our cooper partners for better quality control.

The vatting process lasts 30 days, operating a gentle extraction with pigeages in tank and stirring in barrel. The juices are tasted daily in order to protect the expression of our fruit. These tastings allow us to determine the day for the running off and pressing of the grape marcs. The resulting juice is placed then in barrels for malolactic fermentation.

AGEING	35% new barrels - 35% 1-wine barrels - 30% 2-wine barrels during 15 months
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PRODUCTION	60 000 bottles
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TASTING

Château Haut-Brisson 2015 has a deep red colour with violet glints.

From the outset the glass is filled with notes of graphite, balsamic and cinnamon.

The nose is intense with black fruit and floral aromas of orange blossom. The wood is still present but shows its charming side. In the mouth the attack is fruity on the palate with beautiful hints of strawberry jam.

The wine presents a very nice concentration, perfectly controlled, with silky tannins still present at this point but without harshness. A good balance between sweetness and power, the wood is well-integrated.

The finish has considerable fruit with a very light minerality.



CHÂTEAU HAUT-BRISSON

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PRESSBOOK

JAMES SUCKLING - 95

« This is the best Haut-Brisson ever showing ripe dark plums and chocolate on the nose, which is so seductive. The palate is all about the silky tannins and beautiful fruit. Full body, gorgeous fruit and a complex aftertaste. So precise and impressive. Texturally complete. Drink or hold. » *James Suckling February 2018*

ROBERTPARKER.COM - 91

« 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. » *Lisa Perotti-Brown February 2018*

JEB DUNNUCK - 92

The 2015 Château Haut Brisson is a gem based on 90% Merlot and 10% Cabernet Franc that was raised in 35% new French oak. This medium to full-bodied, concentrated, intellectual 2015 offers a lifted, perfumed style in its cassis and assorted black/blue fruits, dried violets, Asian spice, and earthy, gravelly, mineral-nuances. With solid mid-palate depth, a light, graceful texture, fine tannin and impressive length, I'd give bottle 4-5 years of cellaring and enjoy over the following 10-15 years. It's a beautiful wine. Tasted twice.

WINE CELLAR INSIDER - JEFF LEVE - 92

« TSpicy, smoky, floral and filled with ripe cherries, you also find incense, espresso and spice box notes. On the palate, the wine is soft, supple, and rich. The finish is all about the juicy plums and a hint of bitter chocolate in the finish. The reduction in the amount of new, French oak barrels used for the aging process has added a lot more freshness and energy to the wine. The first vintage made with their new parcels, and they no longer produce a reserve wine has created the best vintage of Haut Brisson ever made! » *Jeff Leve May 2018*

ANTONIO GALLONI - 92

« The sumptuous, racy 2015 Haut-Brisson has turned out beautifully. Super-ripe dark cherry, mocha, espresso, licorice, exotic spice and new leather meld together in this effortless, beautifully resonant Saint-Émilien. Readers should expect a bold, full-throttle style. The blend is 90% Merlot and 10% Cabernet Franc. » *Antonio Galloni February 2018*

WINE ENTHUSIAST - 91 / 93

« Barrel Sample. The new wood flavors are strong here. They go with a minty character and bright acidity. The wine is dry and concentrated, with a firm core as well as juicy black fruits. It is beginning to balance well. » - *Roger Voss April 2016*



VIGNOBLES K : CHATEAU TOUR SAINT CHRISTOPHE - ENCLOS TOURMALINE - CHATEAU HAUT-BRISSON - CHATEAU LA PATACHE - ENCLOS DE VIAUD

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