## Château Haut Brisson 2016 CSPC# 771459

CSPC# 771459	750mlx12	13.5% alc./vol.		
Grape Variety Appellation Classification Website Organic General Info	<ul> <li>90% Merlot, 10% Cabernet Franc St. Emilion</li> <li>Grand Cru Classé</li> <li>http://www.vignoblesk.com/en</li> <li>Certified Organic in 2010.</li> <li>Chateau Haut Brisson, located in the Vignonet sector of St. Emilion, not far from</li> <li>Monbousquet or Teyssier was purchased in 1997 by Taiwanese businessman Pete</li> <li>Kwok. Kwok. Peter Kwok, the new owner wanted to discover how far he could pus</li> <li>the quality envelop for his Right Bank chateau. Before he could do that, he began</li> <li>increasing the size of their vineyards. When Kwok completed his purchase, the</li> <li>estate was only 8 hectares. Today, Chateau Haut Brisson has a total of 12.77</li> <li>hectares of land in St. Emilion.</li> <li>Starting with the 2005 vintage at Haut Brisson, they introduced the small</li> <li>production, 400 case Bordeaux wine, Haut Brisson La Reserve. This higher end cuv</li> <li>is a selection of the best parcels and the finest barrels. The wine is aged in 100%</li> <li>new, French oak. Both wines drink well young. There is a second wine, Haut Brisso</li> <li>La Grave.</li> <li>The Château is currently being part-managed by Kwok's eldest daughter, Elaine, ag</li> <li>32, while the 17-hectare Château Tour Saint Christophe, which was previously ow</li> <li>by Castel, will pass to Karen, aged 27, while Château La Patache has been secured</li> <li>Howard, aged 24.</li> <li>Kwok splits his time between Hong Kong and the US, although Trezieres said he vi</li> </ul>		essman Peter ne could push t, he began nase, the 12.77 nall ther end cuvee d in 100% , Haut Brisson er, Elaine, aged eviously owned een secured for	
Winemaker Vintage	Saint Emilion every two months a Jérôme Aguirre. Michel Rolland is 2016 St. Emilion did not get off to season started off wet, and cloud and cooler temperatures set thing would be a late vintage. Bacchus a June, the rain stopped, the sun ca the few breaks in the rain. At leas was going to be there, but would The official start of summer chang warm summer days with the all-ir arrived. Now, growers needed to vignerons that were careful not to made the right choice. Indian sum on, the extreme dryness of the 20 the vineyards. Young vines shut d shutting down their growth cycle September 14 brought about 44m delivered to the thirsty vines, and cold nighttime temperatures kept as long as they wished, for the gra took place the night of Septembe your point of view) and it was off conditions could not have been b time. Other produces reported sp conditions were perfect with ward Chateau Haut Brisson was certifie the estate using biodynamic farm	and loves French culture. a consultant b a good start. Frankly, the initial part ly. The massive amount of water in th gs back. Vignerons already knew 2010 must love Bordeaux because at the b ame out and the flowering took place at now, growers had a glimmer of hop	of the growing the vineyards 5 Saint Emilion eginning of during one of the the quantity and sunny, peratures build deleaf. The f too much sun the summer wore we an effect on danger of the the summer wore we an effect on danger of the summer wore the continued re able to wait r shot of rainfall epending on rvest thys of hang the why not as rowing season. hing more of ards of Haut	
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Vineyards Harvest	wine is on average, 80% Merlot, 15% Cabernet Sauvignon and 5% Cabernet Franc. The vines are close to 30 years of age. Vinification takes place in thermoregulated stainless steel vats. The wine of Chateau Haut Brisson is aged in 100% new French oak for between, 15 and 18 months. picked from 5-15 October
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.
Vinification	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.
Maturation	35% new barrels - 35% 1-wine barrels - 30% 2-wine barrels for 15 months
Tasting Notes	A soft, immediately approachable classic Saint-Emilion. Notes f raspberries, strawberries, plums, balanced with gentle acidity and rounded off with sweet fine- grained oak. A perfect wine to drink with a special dinner.
Serve with	Chateau Haut Brisson is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes.
Production	5,000 cases
Cellaring	Drink 2019-2034
Scores/Awards	89 points - James Molesworth, Wine Spectator - Web Only 2019
	92 points - Lisa Perrotti-Brown, Wine Advocate Interim Issue - November 2018
	90-92 points - Neal Martin, Wine Advocate #230 - April 2017
	94 points - James Suckling, JamesSuckling.com - February 2019
	94-95 points - James Suckling, JamesSuckling.com - March 2017
	17 points - Jancis Robinson, JancisRobinson.com - April 2017
	93 points - Jeff Leve, thewinecellarinsider.com - April 2017
	87-90 points - Derek Smedley, MW - April 2017
	90 points - Neal Martin, Vinous - January 2019
	90 points - Antonio Galloni, Vinous - January 2019
	89-92 points - Antonio Galloni, Vinous - April 2017
Reviews	<b>91 points</b> - Jeb Dunnuck MW - November 2017 "Bramble, black cherry, red currant and damson plum fruit flavors combine into a juicy and
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**Reviews** "Bramble, black cherry, red currant and damson plum fruit flavors combine into a juicy and energetic core, while light dried anise, rooibos tea and mineral notes skitter through for added range. Has chalky minerality for spine and fresh acidity driving all the elements along. Best from 2021 through 2033. 5,000 cases made." - JM, Wine Spectator

"Blended of 90% Merlot and 10% Cabernet Franc, the deep garnet-purple colored 2016 Haut-Brisson is quite oaky on the nose with underlying plum preserves, baked cherries and dried mulberries plus wafts of bay leaves, damp soil and cigars. Medium to full-bodied, it has firm, rounded tannins, seamless freshness and plenty of muscular fruit going long in the finish. 5,000 cases produced." - LPB, Wine Advocate

"The 2016 Haut Brisson is a blend of 90% Merlot and 10% Cabernet Franc was cropped at 42 hectoliters per hectare picked from 5-15 October, matured in 35% new oak. It has a rich and slightly heady bouquet with intense black cherry and crème de cassis notes, although I find that the Tour St Christophe, which is also owned by Peter Kwok, has far more detail. The palate is full-bodied with dense ripe tannin, quite intense with a touch of dried blood infusing the black fruit with a structured, gently grippy finish. I would just like to see more finesse come through once this is bottle."

- NM, Wine Advocate

"This has great clarity of ripe red plums and mulberries, as well as attractive, floral nuances, leading to a very focused feel on the palate that offers a succulent and fluid array of ripe red fruit that holds fresh and even. Ever so fine tannins. Try from 2022" - JS, JamesSuckling.com Reviews "Soft and velvety wine with blackberry, blueberry and raspberry character. Full body, a dense center palate and a long and pure finish. Another winner." - JS, JamesSuckling.com

"Deep crimson. Scented and peppery on the nose and then gently sweet on the palate. Much less drying than most. Charming!" - JR, JancisRobinson.com

"With a strong sense of minerality, silky tannins, lush, salty fruit and pepper, this wine is smoky, fresh, concentrated and packed with ripe pit fruit. The wine was produced from a blend of 90% Merlot and 10% Cabernet Franc, reaching 14.4% alcohol with a pH of 3.8." - JL, thewinecellarinsider.com

"The fruit on the nose is sweet and ripe the start of the palate has a rich mix of red and black fruits. Fine tannins in the middle the fruit towards the back is fresher light and bright with savoury sweetness on the finish. 2024-35" - Derek Smedley MW

"The 2016 Haut-Brisson has a classy bouquet of dark-chocolate-tinged black fruit, white pepper and a touch of red plum. The well-balanced palate is focused and direct, featuring supple tannin, a fine bead of acidity and a judicious dash of spice toward the finish. Drink this well-crafted Saint-Émilion over the next decade. Drink 2020-2030"

- NM, Vinous

"The 2016 Haut Brisson is juicy and flamboyant, with succulent red cherry and plum fruit pushed forward. A wine with striking inner sweetness and no hard edges, the 2016 will appeal most to readers who enjoy the opulent, full-throttle side of Saint-Émilion. (AG)" - AG, Vinous

"The 2016 Château Haut Brisson was outstanding on both occasions I was able to taste it. A blend of 90% Merlot and 10% Cabernet Franc brought up in 35% new oak, this medium to full-bodied, plump, sexy Saint-Emilion offers loads of spiced black fruits, truffle, tobacco, and incense. It has rock solid ripeness, a rounded texture, and delivers pleasure. Drink it any time over the coming 15-20 years." - Jeb Dunnuck

