

CHÂTEAU *La Grave*  
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 are 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.

Château Haut-Brisson La Grave is the younger brother of Château Haut-Brisson. It is made from younger vines of this beautiful area closely located to Saint-Emilion and has the same care at every stage as the first. The blend and the ageing are slightly different to produce and offer a wine that opens earlier. Château Haut-Brisson La Grave is an invitation to pleasure; it has all the delicacy, the flavors and harmony of Haut-Brisson without having to wait.

In addition, Vignobles K will partner with Mr. Stéphane Schinazi to jointly overlook both technical and commercial management at the estate.

## CHATEAU HAUT-BRISSON LA GRAVE 2017 - FACTS

<b>SURFACE</b>	22 hectares
<b>BLEND</b>	90% Merlot - 10 % Cabernet Franc
<b>SOILS</b>	Clay-Limestone
<b>VINIFICATION</b>	Parcel management of the soil and vineyard. Traditional farming, single Guyot pruning, natural grass between the rows, work the soil under the vine, disbudding, subtle leaf removal and green harvest if necessary to respect the environmental balance. After hand-picking with plastic crates and a first selection of the grapes in the vineyard, these arrive in the winery where they are destalked and carefully sorted once more. Fermentation is carried out in temperature controlled "tronconiques" stainless-steel tanks 10 to 20 days. Barrels are filled just after the running off and malolactic fermentation in them.
<b>AGEING</b>	100% 1-wine barrels during 12 months
<b>PRODUCTION</b>	22 000 bottles



### TASTING

Floral nose, peppery, undergrowth, slight dry orange peel hints, cassis/cassis buds.  
The mouth shows black fruits, mint, supple with some power. The ending delivers elegant licorice flavors, a light bitterness which spices up the wine along with a nice acidity to complete the balance.

