



PRODUCTA VIGNOBLES  
*talents durables*

# CHATEAU HAUT BRIGNOT

HAUT-MEDOC



## THE VINEYARD

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 AND 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.



### GRAPE VARIETIES



### FOOD PAIRINGS

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



### TASTING

Beautiful purple red colour, with purplish hints. Ripe red fruits on the nose, slightly spicy. Well-balanced and fruity on the palate. Round tannins. Grape varieties : 50% Merlot - 50% Cabernet Sauvignon



### AWARDS AND MEDALS

Millésime 2018 : Medal Bronze, BRONZE CONCOURS DE PARIS 2020



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