



Château Haut-Brignays Médoc

The Château is a property of the Richard family located in Vertheuil, in the north of Médoc. Neighboring Bourdieu-Vertheuil and Victoria, it comes from vines that are still quite young, which explains why the fruity and gourmet side is favored here.

A pre-fermentation maceration of 4 to 5 days at 15°C allows the fruit to be extracted. Then fermentation takes place around 28°C, which favors the fruit by limiting the extraction of tannins. Vattings are quite short and do not exceed a dozen days.

Gourmet, with fresh tannins, spicy notes on a nose of red fruits. Vanilla finish.

Grape variety:

75% Merlot, 20% Cabernet Sauvignon, 5% Petit Verdot

Taste and flavor: Powerful and robust

Alcohol content: 13.5°

Allergen: Sulphites, egg albumin or lysozyme

Serve between 16 and 18°C, with lamb navarin, pork filet mignon, duck breast or bean cassoulet. Its tannins will blend happily with grilled red meats.

Alcohol abuse is dangerous for health. To consume with moderation. Consumption of alcoholic beverages during pregnancy, even in small quantities, can have serious consequences on the health of the child.