

CHATEAU HAUT-BRION

PESSAC-LEOGNAN



The unique terroir of has been prized for grape growing close to 600 years ago! Chateau Haut-Brion has one of the longest and most interesting histories of any Bordeaux vineyard. The property derives its name from an ancient Celtic term “Briga.” Loosely translated, this means a rise or mound in the land.

In 1855, Chateau Haut Brion was awarded First Growth status. Chateau Haut Brion is the sole First Growth wine not located in the Medoc.

The 48 hectare vineyard of Chateau Haut Brion is planted to 48.7% Merlot, 39.6% Cabernet Sauvignon, 10.7% Cabernet Franc and 1% Petit Verdot for the red wine grapes. For the white wines, 2.9 hectares of vines is planted to 51.5% Semillon and 48.5% Sauvignon Blanc.

The vineyard is quite close to the city center of Bordeaux, as the city is only 5 kilometers away. The terroir is deep gravel over clay and sand with a wide variety of minerals and quartz in the soils. The vineyards are well placed on gravel slopes that reach up to 27 meters at their peak elevations.

The gravel at Haut Brion runs extremely deep. In some parts, the gravel can be as deep as 18 meters. At Haut Brion, the clay soils play a vital role, hence the large percentage of Merlot in the vineyards.

On average, the vines at Haut Brion are 36 years of age, with some close to 90 years of age. The vineyard is planted to a vine density ranging from 8,000 to 10,000 vines per hectare.

Since 1970, they have maintained a clonal massal program to ensure the quality, individuality and uniqueness of their vines. The vineyards are planted with 12 clones per parcel. In all, they have over 500 different clones planted in their vineyard. In 1977, close to 65% of the vineyard was replanted.

Today, the average age of the white wine varietals at Haut Brion are close to 30 year of age. Very little Haut Brion Blanc is produced each year. The production for Haut Brion Blanc has always been historically small.

Red vinification takes place in unique, double skinned, stainless steel vats. The wine is aged in up to 100% new, French oak for as long as 24 months, depending on the vintage. As much as 70% of the barrels used by Haut Brion are produced at their own onsite cooperage.

Blending takes place shortly after Malolactic fermentation is finished and before the aging process in barrel has started.

There is a second red wine, Le Clarence de Haut Brion, which was first released in 2007. (Previously labeled Bahans Haut Brion)

Production of Chateau Haut Brion averages between 8,000 to 10,000 cases per year.



“The more you know about wine, the more you’ll want to know about us.”

www.ahdvintners.com; (586) 552-1414