

Chateau Haut Brisson La Grave

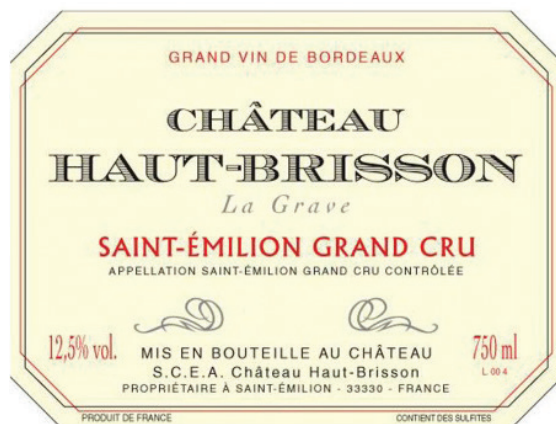
SAINT ÉMILION, GRAND CRU, BORDEAUX, FRANCE • MR. STÉPHANE SCHINAZI (OWNER) ELAINE, KAREN & HOWARD KWOK (MANAGEMENT)



Chateau Haut Brisson, 2016 La Grave

90% Merlot, 10% Cabernet Franc

- Average age of the vines: 30 years
- Plots are located on sandy gravel's hilltops and gravels with a big amount of iron dirt in the subsoil
- 88% Merlot, 9% Cabernet Sauvignon, 3% Cabernet Franc are planted
- 22 hectares
- 45 hl/ha
- Parcel management of the soil & 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.
- Hand Harvested and a first selection of the grapes in the vineyard.
- After arrival to the winery grapes 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
- Aged 12 months, French oak barrels.
- Mis en bouteille au Chateau, without fining and filtration.
- 30,000 bottles
- Organic Certification since 2010



Chateau Haut Brisson La Grave is the younger brother of Chateau 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 aging are slightly different to produce and offer a wine that opens earlier. +753095

Indeed the cuvée La Grave is an invitation to pleasure; it has all the delicacy, the flavours and harmony of Haut Brisson without having to wait. Rich, juicy character maintained by a savoury acidity.



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VINEYARD NOTES



- The vineyards were planted in 1945
- Château Haut-Brisson is located on the limestone plateau of Saint-Etienne-de-Lisse and the gravelly hilltops of Saint-Sulpice de Faleyrens and spreads over 20 hectares. The terroir of Château Haut Brisson is clay-limestone and Graves: Brown clay-loam soil on ocher and whitish clay with limestone subsoil Deep gravel soil with clay-limestone subsoil
- Peter Kwok bought the vineyard in 1997 in the name of his daughter Elaine. Peter was born in Vietnam, his Chinese parents raised him in Saigon, where he says he learned to admire French architecture, dark-roast coffee and crunchy baguettes and he wanted his children to have the same experience.
- Peter always said, as a Chinese he is deeply proud of his own culture and there are not many places where you feel the culture is as rich and as fascinating as your own, but France is one.
- The first goal for Peter when buying Chateau Haut Brisson was to experience the French culture but it shortly turned into a passion to make a good wine. To accomplish this, he soon added vineyards with better terroir after realizing that soil was all important. They own it but they don't manage it; they leave that to the French. Peter's belief that to improve wine, you need to be willing to take the long term view. You need the right team, to understand what you don't know and allow your team to take the necessary decisions.
- "The wine business isn't easy; you need to have passion," Kwok says. "The wines absolutely have to be good. Achieving that took me nearly 10 years with many changes and investment."
- In 2019, Mr. Stéphane Schinazi, a Bordeaux native, acquired Château Haut Brisson from Vignobles K. Mr. Schinazi has a strong passion for wine and after a successful career in the field of technology, he is looking to start a new chapter of his career discovering the wine world. Vignobles K will partner with Mr. Stéphane Schinazi to jointly overlook both technical and commercial management at the estate.

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