



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Haut Brion 2017, 1^{er} Grand Cru Classé, Pessac Leognan

| | |
|--------------|---------|
| Price | £499.00 |
| Code | HAUT280 |

Haut-Brion always produces truly great claret. The creeping urbanization of Bordeaux has reached the vineyards at this great Château – no sooner are you out of the city, you are in the vineyards of one of the greatest estates in Bordeaux.

Tasting Notes:

Aged in 69% new oak, it is deep purple in colour, the bouquet smoulders with black fruit aromas and earthy overtones. The palate is masculine, deeply textured with black cherry, cassis and a hint of clove. The tannins are firm but ripe and envelope the palate, there are exotic spice characteristics and the finish is long and lingering.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

| Specification | |
|--------------------------|---|
| Vinification | Fermentation takes place in stainless steel vats, after which the wine will spend 22 months, in 69% new oak barrels before being bottled unfiltered. |
| ABV | 14% |
| Size | 75cl |
| Drinking Window | Drink from 2027 through to 2045 |
| Country | France |
| Region | Bordeaux |
| Area | Pessac-Léognan |
| Type | Red Wine |
| Grape Mix | 53% Merlot, 41% Cabernet Sauvignon, 6% Cabernet Franc |
| Genres | Fine Wine |
| Vintage | 2017 |
| Body | Rich, bold and robust |
| Producer | Château Haut-Brion |
| Producer Overview | The only one of the five first growths outside of the Médoc, Château Haut-Brion lies in the Pessac-Léognan region slightly further south, and is surrounded by the suburbs of Pessac. |
| Closure Type | Cork |
| Food Matches | Delicious with beef ribs with mushrooms, bacon and potatoes. |