



PIERRE RAOUX
WINE SELECTION

CHATEAU HAUT BRION AOC Pessac-Léognan 1st Classified Growth



Area of Production

Region:	Bordeaux, France
Grape Varieties:	45% Merlot, 45% Cabernet Sauvignon, 10% Cabernet Franc for the red; 53% Sémillon and 47% Sauvignon Blanc for the white.
Vineyard Area:	48 hectares for the red; 3 hectares for the white.
Soil/Terroir:	Gravel with some parcels of clay in high contents.
Second Label:	Le Clarence de Haut Brion for the red; La Clarté de Haut-Brion for the white.
Average Prod:	10,000 cases (920 hL) for the red; 650 cases (59 hL) for the white

History

Located in Talence just outside the city of Bordeaux, Château Haut Brion is the only wine of the five first growths with the Pessac-Léognan appellation.

The estate dates back to 1525. Château Haut Brion has belonged to the Pontac family for the past two centuries. During the years 1660 and 1661, 169 bottles of the "wine of Hobriono" were served at the King's Court in England. During that time, the estate amounted to 264 hectares with 38 hectares under vines. With the death of François-Auguste de Pontac, Joseph de Fumel, a nephew by marriage, inherited two-thirds of Haut-Brion. The de Fumel family also at one point owned Château Margaux.

In 1935, the American banker Clarence Dillon bought Château Haut-Brion. Prince Robert of Luxembourg, who had acted as an administrator at Haut-Brion since the age of eighteen, became in 2008 the Director of the company.

Haut-Brion became the first recorded first growth wine to be imported to the United States, when the American President Thomas Jefferson purchased six cases.

Winemaking

In the 1960s, Haut-Brion was the first of the great growths to innovate with new stainless steel fermentation vats. Clonal selection research was begun in 1972, insisting that great wine cannot be made with only one clone.

The harvest of the white grapes takes place very early due to the proximity to the city of Bordeaux which results in a warmer microclimate.

The red grapes are destemmed, crushed and moved to a special double-tank. Ageing takes place in French oak casks with 1/3 of new oak for 18 months. The white grapes are pneumatically pressed in whole bunches and fermentation takes place in oak barrels with indigenous yeast in 50% new oak for 12 months. Château Haut-Brion has its own cooperage.

