

# CHÂTEAU HAUT-BRULY



## Château Haut-Bruly 2022

AOP Saint-Émilion grand cru, Bordeaux, France

A tiny production just 12 000 "or so" bottles, this property is firmly in the garagiste camp. The wine is sourced from just 2.36 hectares of vineyards, located on a top spot of the south-eastern part of the Saint Emilion plateau. The vines are only Merlot with vine age typically 25 to 30 years. A superb wine.

### TERROIR

Clays and clay-limestone soils

### IN THE VINEYARD

Harvested by plots and grape varieties selections

### HARVEST

08/09/2022

### WINEMAKING

Gravity flow winemaking with temperature control  
Pre-fermenting maceration  
From 25 to 30 days maceration

### AGEING

Aged in French oak barrels (20 to 40% new oak barrels) from 12 to 14 months

### VARIETAL

Merlot 100%

### TECHNICAL DATA

Surface area of the vineyard: 2.52 ha

Contains sulphites.

### SERVING

Serve at room temperature.

### ON THE PALATE

Liquorice, ink and orange peel on the palate along with pepper and spice. Rather soft tannins, this wine has a big extraction for the full and ripe fruit to live up to. There is an appealing texture, with a little freshness, this is delicious stuff.

### FOOD PAIRINGS

This is a perfect partner for red meat, such as lamb or beef. But it is also great on its own.

### REVIEWS AND AWARDS

[JAMESUCKLING.COM](https://www.jamesuckling.com)

91/100

"Dark cherries, graphite and a touch of tar, smoked herbs and black spices. Fruity then lightly chewy on the palate with a firm grip at the end. Slightly attenuated but should be better in two more years when the wine unwinds with more length and the tannins round off further."

**James Suckling**



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

