

Château Haut Brandy

AOC Bordeaux
Supérieur

Identity card

Owner Yohann Sorbier

Commune Ruch

Surface 14 ha

Grape Varieties

66% Merlot

30% Cabernet Franc

10% Cabernet Sauvignon

Soil Clay and limestone
hills

Harvest Traditional

Average age of vines 30 years

Winemaking Ecologic

History

Château Haut Brandy is a family property that left the cooperative in 2000. The property has been certified organic since 2012.

Ageing

As for the vinification techniques, they are traditional in stainless steel and thermo-regulated cement vats with pre-fermentation maceration. The fermentation lasts on average 20 to 25 days.

