



## Haut Brillette 2012

### Moulis en Médoc

*Haut-Brillette is the second wine of Château Brillette whose vineyard is one of the most famous of the Moulis appellation. Among the oldest vineyards in the Médoc region, Chateau Brillette entered into the possession of the Flageul family in 1976 after belonging to the Conte du Perier de Larsan and his family for nearly a century. From grandmother to son to grandson, a passion for winemaking has inspired three generations of the Flageul family to implement new processes and techniques to improve winemaking and produce the highest-quality wines.*



- **Area** : 40 hectares
- **Grape Varieties** : 50% Merlot, 40% Cabernet Sauvignon, 7% Cabernet Franc, 3% Petit Verdot
- **Average age of the vines** : 30 years
- **Terroir** : Gravels, sand & clay
- **Viticulture**: 100% destemming, harvest by hand and machines.
- **Winemaking** : 6 to 8 days of fermentation. 3 to 4 weeks of vatting.
- **Aging**: 12 months in barrels

#### **Tasting notes**

The second wine of Brillette has a great personality, mainly marked by fruit, with soft tannins and silky. A true enjoyment.

#### **Food pairing**

White and red meats, cheese platter.



**Available in Magnum**

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