



CHÂTEAU HAUT-BRION 1er Grand Cru Classé 2020

Art. Nr.: 1237520

Hersteller: Château Haut Brion, Pessac

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Pessac-Léognan

Jahrgang: 2020

Rebsorte: Merlot, Cabernet Sauvignon, Cabernet Franc

Alkoholgehalt: 13,5 %

Reife: bis 2040

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 99

Falstaff: 100

James Suckling: 98

Speiseempfehlung:

Lamm: Geschmort/Gedünstet

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 995.40

Verkostnotiz

JAMES SUCKLING: "This is a superb Haut-Brion with incredible tannins that are wonderfully fine-grained. It's really powerful. This is very primary with so much grape-generated tannin structure. Very, very long, going on for minutes. Seductive and friendly at the start and then takes you on at the finish with so much structure. Wine of the vintage?"

ROBERT PARKER - THE WINE ADVOCATE: "The 2020 Haut-Brion is a blend of 42.8% Merlot, 39.7% Cabernet Sauvignon and 17.5% Cabernet Franc, harvested from 7th to 29th September, with an estimated alcohol of 15% and a pH of 3.8. Opaque purple-black colored, it leaps from the glass with a first wave of vibrant black raspberries, ripe blackberries and mulberries scents, followed by a powerful core of warm cassis, dark chocolate and violets, before bursting into an array of crushed rocks, iron ore, tree bark and black truffles notes. The concentrated, densely packed, full-bodied palate is not in the least bit heavy, delivering a refreshing backbone of red berry and dried herbs suggestions, framed by seamless acidity and very finely grained tannins, finishing on an epically long, fragrant earth note. Simply stunning." - Lisa Perrotti-Brown

FALSTAFF: "Tiefdunkles Rubingranat, opaker Kern, violette Reflexe, zarte Randaufhellung. Mit einem Hauch von Nougat unterlegte dunkle Waldbeeren, ein Hauch von Kirschen, zarte Holzwürze, feiner Touch von Vanille unterlegt. Stoffig, reife Brombeeren und Kirschen, ein Hauch von Nougat, frisches Säurekleid, finessenreicher Säurebogen, rotbeeriger Touch, mineralisch-salzig im Abgang, klassischer Stil, sicheres Reifepotenzial." - Peter Moser