

TASTING NOTE N°11

**Château Haut Brion 1990 Grand Cru Classé
Pessac-Léognan AOC / 13%abv.**

**45% Merlot + 44% Cabernet Sauvignon +
9% Cabernet Franc + 2% Petit Verdot**



Medium garnet colour



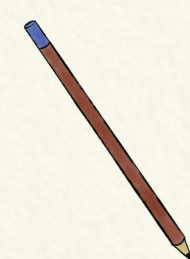
Defined aromas of pronounced intensity

Minerality (graphite, olive tapenade), herbaceous (menthol, green pepper), flowers (rose), spice (black pepper), oak (cloves, cedar, smoke), cooked fruit (blackcurrant, black cherry, black plum, kirsch) and bottle age (leather, game, tobacco leaves, coffee, dark chocolate)



Dry, high acidity, high ripe velvety tannins, medium alcohol, full body and long finish

Flavours of pronounced intensity with olive tapenade, menthol, rose, black pepper, cloves, cedar, smoke, blackcurrant, black cherry, kirsch, leather, game, coffee & dark chocolate



Excellent wine: wonderful balance & complexity, terroir-expressive & endless finish

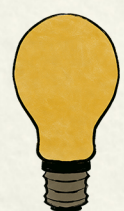
To serve at 16-18°C



To drink now



With veal sweetbread, gizzard salad, beef fillet and cep pasta, veal filet mignon with foie gras & pilaf rice, Saint Nectaire,...



Fun fact: Created since 1553 and served at king Charles II of England's table in 1660, the Château is the first Bordeaux cru to wear the name of the estate (wines were sold unnamed at the time). It's also the only grand cru classé of the Graves appellation in 1855, with a first growth!

@WinebyAlex