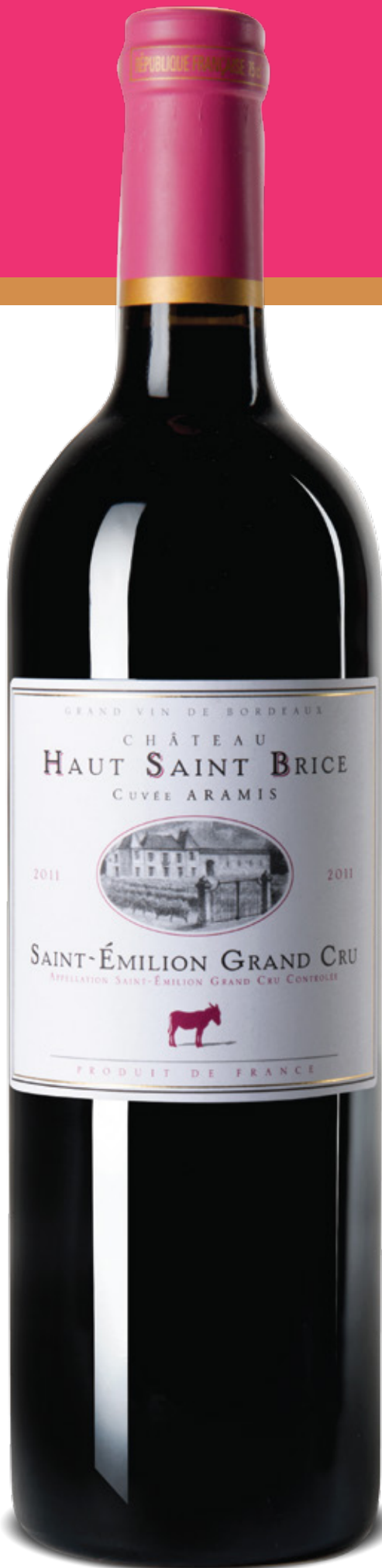




VIGNOBLE

PAS DE L'ANE

Saint-Emilion Grand Cru



Château Haut Saint-Brice Cuvée Aramis

Appellation SAINT EMILION GRAND CRU

Grape varieties 80% merlot / 20% cabernet franc

Average age of the vines 40 years old

Production 12,000 bottles/year

Caractéristiques géologiques

- 2/3 a gravelly sandy brown soil (grave)
- 1/3 fine-textured calcic brown soil (clay and a limestone subsoil)

Viticulture

Grape vines are pruned to gradually renew trunks and cordons and to develop the fruiting wood close to the trunk. Before the planting, row middles are grassed over at all times to limit the use of grass killers. Single Guyot and Double Guyot pruning are carried out on the vines. Choosing the best pruning method depends on vigor, disbudding, thinning out, leaf stripping and green harvesting to control yields and the sanitary state of the grapes.

Harvest

Grapes are manually and mechanically harvested to adapt to climatic variability among vintages. Grapes are stored in small crates, shaken and tipped into truck to limit sun exposure and to respect them. Whatever we choose to do, the selected grapes are always carefully cleaned on sorting table.

Winemaking

Vinification in wooden and thermo-regulated vats. Juices are slowly pumped up from the bottom of the tank and splashed over the top of the fermenting must 2 or 3 times a day. It enables a soft color and fruit extraction. A 12-month ageing in casks including ¼ in new casks (oak from Chênes de l'Allier, Seguin Moreau and Quintessence) in air-conditioned wineries with a humidity-control system.