

Château Haut-Bergey Pessac-Léognan "4 elements" red 2018



Product price:

€198.00

Product features:

Area: BORDEAUX

Winemaker: Paul GARCIN

Vintage: 2018

Appellation: Pessac-Léognan

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 94/100

Cépage dominant: cabernet sauvignon

Alcool: 13,5

Product short description:

94/100 RVF. We completely fell in love with this cuvée in 2018. A true old Bordeaux with perfect balance, to be enjoyed in 2025 at a price more than reasonable for this quality.

Product description:

[PRESENTATION OF CHATEAU HAUT-BERGEY](#)
[+ ALL ITS OTHER CUVEES IN STOCK](#)

Comments on this

Château Haut-Bergey Pessac-Léognan "4 éléments" red 2018

RVF Guide to the Best Wines of France 2026 (Sept. 2025). **94/100**. *Without the slightest jolt, with a serene patina, Eau Feu Air Terre 2018 expresses itself with admirable finesse in a "big-armed" vintage, always with this measure, this nuance, this intelligence of the fruit.*

RVF Guide to the Best Wines of France 2025 (Sept. 2024). **93/100**. *Eau Feu Air Terre 2018 offers a pure, complex vision of an important but warm and tannic vintage. Elegance prevails, the nuances are numerous and subtle, the wine possesses a unique internal energy but requires sustained attention to reveal its full measure; it is not a showman.*

Technical sheet written by the domaine:

The theory of the Four Elements dates back to Ancient Greece. To understand the Four Elements in the biodynamic approach, we must approach the plant from a qualitative perspective:

Fire: It expresses itself in the seed and in the fruit.

Air: It allows the flower, which is a very light, colorful, and fragrant organ.

Earth: The root has all the qualities: dense, deep, and mineral.

Water: The leaf is most closely linked to this element.

Paul Garcin provides a sensitive and natural reading of each vintage, relying on the influence of the four elements on the vine's cycle and the style of the wines he produces.

He describes the 2018 vintage as Water. Fire. Air. Earth: the cool, rainy spring gave way to a hot and late summer. The wine expresses the freshness of the beginning of the season and the roundness of Indian summer. The gentle autumn air allowed the leaves to complete their cycle quietly, building the plant's reserves and descending into the earth to prepare for winter.

Organic and biodynamic certification (DEMETER)

Soil cultivation: Biodynamic bovine compost amendments, shallow plowing for proper management of cover crops.

Vine cultivation: Herbal teas, decoctions, natural contact products, and biodynamic preparations (Maria Thun, horn manure, and horn silica).

Harvest: Manual

Winemaking: Stainless steel tanks 79 HL

Aging: 16 months in barrels 10%, large casks 30%, stainless steel tanks 30%, and concrete eggs 30%

Blend: 45% Merlot, 37% Cabernet Sauvignon, 10% Cabernet Franc, and 8% Petit Verdot

Fining: Unfined

Alcohol content: 13.5°

Owner: Paul Garcin

Property size: 63 Ha - vineyards 42 Ha - woods 21 Ha

Area in production: 40 Ha

Production of this cuvée: 11,530 bottles

Soil: Sandy-gravelly over clay subsoil

Grape varieties: Cabernet Sauvignon 40%, Merlot 40%, Cabernet Franc 13%, Petit Verdot 6.7%, and Malbec 0.3%

Average age of the vines: 28 years