



CHÂTEAU HAUT-VIGNEAU

BLAYE COTES DE BORDEAUX

Grand vin de Bordeaux

Grape varieties : 85% merlot, 10% cabernet sauvignon et 5% cabernet franc.

Density : 5700 vineplants/hectare.

Soil : Slopes with a clay soil over a base rock of limestone.

Method : Field under controlled grass. Guyot double pruning, 7 buds. High trellising (1,90m). Debudding. Thinning out the leaves. Harvest in green. Controlled yield of 45 hl/ha.

Cellar : Thermo-regulated. Modernized in 2017.

Vinification : Cold maceration. Alcoholic fermentation and maceration over extended periods to extract the aromas and give the wine all its strength.

Aging : 8 months inside French oak barrels. Topping up regularly.

Wine tasting :

Great olfactory fullness with aromas of matured fruits – raspberry, strawberry, blueberry – without an excess of wood, and with mineral notes. In the mouth, Château Haut Vigneau is a warm, round, soft and rich wine. Olfactory evolution with fruits aromas in retro-olfaction. The final is long and silky.

Wine/Food accompaniment :

This wine will perfectly go with white meat, grilled meat and cheese.

Advice for tasting :

Bring to room temperature one hour before opening. Decant half an hour before serving.

Label : Traditional, printed with hot foil.

Cork : Natural cork. Imbossed with the name of the Château and the internet address.

Bottle : Heavy traditional bottle, also available in half bottle and magnum.

Packaging : Cartons of 6 and 12 bottles, or wooden cases by request.

AOC : Blaye Côtes de Bordeaux

Mise en bouteille au Château

