

# CHÂTEAU HAUT GRELOT

Première Cuvée Red - BLAYE COTES DE BORDEAUX

70% Merlot  
30% Cabernet Sauvignon



## 12 months

Half of the production is racked in french oak barrels of second wine for enhance perfect integration of tannin and flavours

## 15 hectares,

- sandy-gravelly on the hillsides bordering the Gironde Estuary
- sand-clay-silt on the hillsides further inland

## 50 HI/Ha

The fruit was carefully monitored during ripening and harvested at maximum flavour maturity and physiological ripeness.

The grapes were de-stemmed and selected by hand on a sorting table before going into stainless steel fermenters for a three day

cold soak before being fermented with selected yeasts. Maceration of grapes skins fermentaire during 3 weeks in temperature-controlled vats.

Then, the wine undergoes a malolactic fermentation in stainless vat to balance the wine.

## TASTING NOTES:

*Rubis red colour.*

*Lovely flavours of red berry fruit with vanilla, spicy nuances.*

*On the palate, the wine is round, fruity and well-balanced with long aromatic finish.*

## SERVING SUGGESTIONS:

Drinking well now this wine will continue to develop over the next 5 years.

A perfect accompaniment to red meat, game dishes, cheeses...

Drink at 18-20 C.