

CHATEAU D'HAURETS

BORDEAUX RED

This building, once a modest farm, was converted into a chartreuse in the 18th Century when it was acquired by a notable Swede. In 1983, this château is bought by our grandparents, Henri and Simone, and becomes their home. It's the place where our family and friends gather together for all occasions. The château breathes joy and good living, just like the wines that are produced here.

VINEYARD

Region : Bordeaux, Entre-Deux-Mers, France

Surface area : 12,7 hectares

Soil type : Clay-limestone

Grape varieties : Merlot, Cabernet Sauvignon, Cabernet Franc

Vineyard management : Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

Vineyard manager : Philippe Ducourt

THE WINE

Harvest : Machine harvesting in the cool, early morning

Maceration : Pre-fermentation cold maceration of 24 to 48 hours

Fermentation : Alcoholic fermentation in thermo-regulated stainless steel vats at around 26°C then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in thermo-regulated stainless steel vats at around 18°C

Ageing : Ageing in oak barrels and stainless steel vats

Average annual production: 93 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Deep red with a purplish tint

Nose : Pleasant aromas of red fruits, mixed with elegant hints of toasted wood and vanilla

Mouth : Fruit, generosity and delicate, gentle tannins. A long finish reveals well-integrated oak

Food pairings : Delicatessen, tapas, red meat, white meat, cheeses

