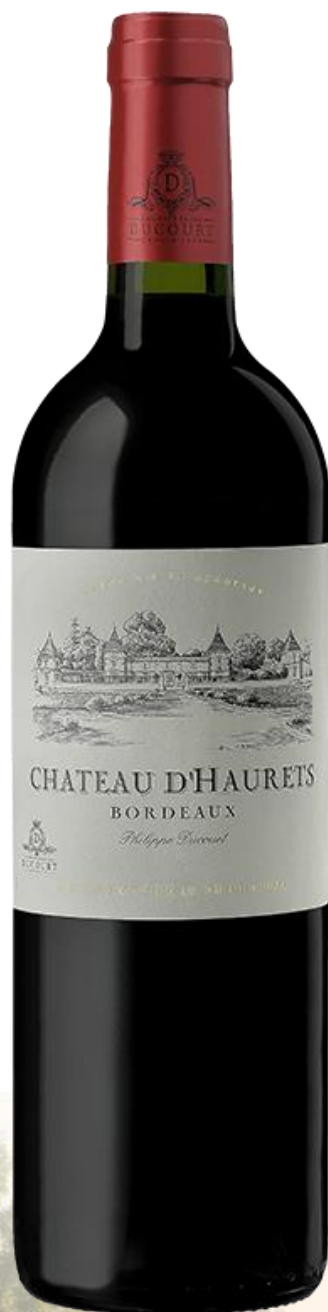




# CHATEAU D'HAURETS

BORDEAUX RED



This building, once a modest farm, was converted into a chartreuse in the 18<sup>th</sup> 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

**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