

## CHÂTEAU HAUTERIVE

AOC Médoc

# 2018



**Alcohol:** 14% vol.

### Blending



57% Merlot  
40 % Cabernet Sauvignon  
3 % Petit Verdot

### Vineyard



Surface: 25.6 hectares of vines.  
Soils: Clay-limestone soils  
Planting density: 5000 vines per hectare.  
Average age of the vines: 40 years.

### Wine growing



Sustainable growing respectful of the plant and the environment.  
Certified High Environmental Value, the highest of the three levels of environmental certification.  
Average yield: 30 hl/ha.

### Wine making



Mechanical harvesting method with stripping of the grapes, depending of the maturity of the parcels. Separate vinification from different grape varieties, in respective temperature-controlled fermentation tanks. Long vatting (25 days). Alcoholic fermentation with pumping over and regular racking and returning, malolactic fermentation in vats. 80% aged in wood for 8 months.

### Tasting notes



Bright ruby colour with deep and intense garnet and dark black reflection. The nose reveals strong ripe blackcurrant fruit and sweet spices such as vanilla and white pepper. The sharp attack, good balance on the palate, between the aromatic power, and the melted vanilla oak, elegant and silky round supported by powdery tannins.

**Aging of wine:** ready-to-drink



### Medals and rewards

*Concours Agricole de Paris 2020 : Gold Medal*

*Concours des Vins - Terre de Vin : Gold Medal*

*Concours vin de Lyon : Silver Medal*

*Concours Mondial des Vins Féminales : Silver Medal*

