

# Château Haut Guillebot

BORDEAUX SUPÉRIEUR

2017



Distinction Elite à Wine Profile



Médaille Argent CGA Paris 2019

**GRAPES VARIETIES:** 60 % Merlot - 20 % Cabernet Franc -  
20 % Cabernet Sauvignon

**WINEMAKING:** Preservation of the berries with a cold temperature, and after extraction of the juice around 10% of the volume to obtain a perfect structure.

**COLOUR:** Intense and deep red colour with garnet glints.

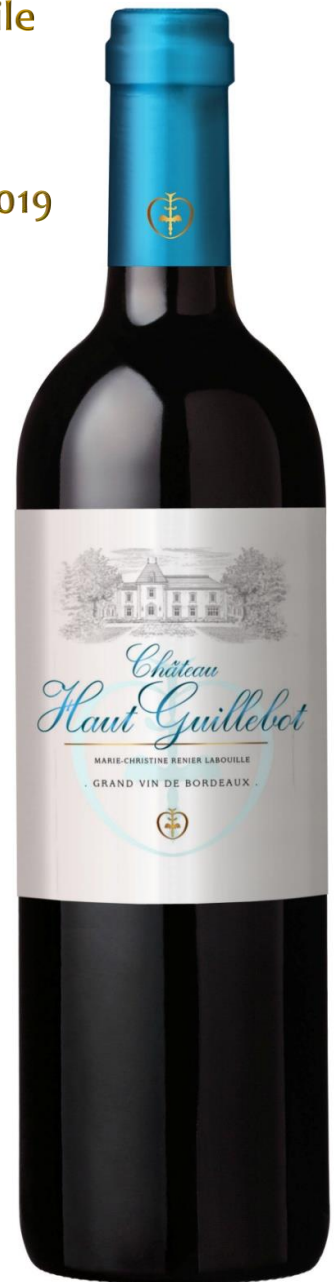
**NOSE:** Attractive, intense and complex aromas of red fruits with a spicy finish.

**TASTE:**

Full and fleshy attack, this wine flatters the palate with its fruity structure and soft tannins.

**FOOD PAIRING:**

Along with your meal, this well-rounded and fruity wine will accompany the white meats, poultry, terrine, without forgetting cheeses soft or hard cheese.



*\*Sustainable agriculture with halving of wine products & bottling at the property*