

Château Haut Guillebot

BORDEAUX SUPÉRIEUR 2010

GRAPE VARIETIES :

65 % Merlot - 25 % Cabernet Franc -
10 % Cabernet Sauvignon

VINIFICATION :

The grapes are harvested at low temperature. Cold maceration during 4 days to extract fruity aromas.

Traditional vinification between 29 and 32°, maceration during 2 or 3 weeks and malolactic fermentation.

COLOUR:

Nice intense bright garnet-red .

NOSE :

Intense with red fruits,
blackcurrant, lightly spicy.

PALATE :

Fruity attack with a dominance of blackcurrant and cherry notes, tannins are present, and the finish is long.

PAIRING: you can drink it right now with spicy meals or with cheese. Potential of ageing of 5 years

