

Château Haut Guillebot

BORDEAUX SUPÉRIEUR
CUVÉE PRESTIGE
2014



**Gold Medal - Concours
International Gilbert & Gaillard**

Grapes Varieties: 60 % Merlot - 40 % Cabernet Franc - oldest vines of the estate

Winemaking: Green harvesting and selection of the best bunches. Vinified in confidential quantity and matured in oak barrels for 12 months (to give a beautiful depth and complexity).

COLOUR: Intense red colour with ruby tone.

NOSE: A beautiful aromatic freshness with an expressive ripe fruit perfume and an oaky nose.

TASTE: Delicious, full and fleshy, with a long finish. Elegant wine to drink from now, or to keep.

FOOD PAIRING: To taste with a venison, a red meat, the gravy dishes or matured cheese.

References : Guide Hachette des vins 2017



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