

# Château Haut Pommarède

## Graves red

*A wine, typical of its appellation, robust with a dark purplish colour, black fruits aromas intertwined with mineral notes and spices.  
On the palate, the wine is luscious and elegant with silky tannins  
To drink with red meat, dishes cooked in a sauce and cheese.*

**GEOGRAPHIC LOCATION AND HISTORY** : In the district of Castres sur Gironde, west of Langon, in the south of the Graves area. The estate and its vineyard was listed in the 13th century charter. It has been in the hands of the same family since 1900.

**VINEYARD AREA** : 9 hectares.

**SOIL** : A gravelly hilltop, 19 meters deep

**GRAPE VARIETIES** : 50 % Merlot, 35 % Cabernet Sauvignon, 10 % Cabernet Franc, 5% Malbec

**HARVESTING** : Mechanical and manual harvesting at full ripeness

**WINEMAKING** : Traditional methods in stainless steel vats. The maceration lasts about 25 days.

**AGEING** : In oak barrels and vats

**PRODUCTION**: 50 000 bottles per year.

