

Château Haut Gravat

Médoc

*A wine with a garnet-purplish color, an attractive nose of cherry, strawberry with a minty and licorice touch.
The palate is supple and fresh with velvety tannins.
To taste at 17-18° on steaks, charcuterie and strong cheeses*

HISTORY AND GEOGRAPHICAL LOCATION: Family owned estate located in Jau Dignac and Loirac and run by Nadine and Alain Lanneau

VINEYARD AREA: 9,56 hectares.

Yields: 41 hl/ha

Density per hectare: 5 500

SOIL: Gravelly

GRAPE VARIETALS: Merlot 28 %, Cabernet Franc 17% et Cabernet Sauvignon 52%

Age of the vines: 35 years old

CULTIVATION METHODS: Integrated agriculture with controlled use of chemical fertilizers and pesticides

HARVESTING: mechanical harvesting- Sorting out on a table.

VINIFICATION: in stainless steel vats with temperature control (not exceeding the 24°). Maceration during 3 to 4 weeks.

AGEING: during 12 months in french oak barrels with a constant temperature and humidity.

PRODUCTION: 50 000 bottles

