



Château Haut-l'Artigue Pessac-Léognan 2017



HISTORY

Located on the gravelly ridges of Saint Médard d'Eyrans, near Bordeaux, the Eyrans Castle dates back to the 14th century. In 1796, it became the property of the Seze family who still own it today. The restoration of the vineyard has been conducted since 1984 by Brigitte and Stéphane Savigneux and their son Charles, who joined them in 2015.

WINE MAKING

Sustainable viticultural practices, certified in Haute Valeur Environnementale Niveau 3 (High Environmental Value Level 3). The grapes are harvested by hand, and fermented using traditional methods, (extended skin contact, temperature controlled and regular pump-overs). The Château Haut-l'Artigue is the second best wine produced by Château d'Eyrans.

SOILS-GEOLOGY

The soil in the 25 hectare vineyard comprises a sandy gravel and gravel layer on top of clay and limestone.

AGEING

12 months.

GRAPE

50% Cabernet Sauvignon and 50% Merlot.

CELLARING

3 to 6 years.

TASTING NOTE

A fruity, rich, full bodied and balanced wine. The palate is supple, round and pleasant, supported by very soft tannins.

Drinking temperature : 17-18°C

Accompanimentt : Traditional dishes, grilled meats or meats in sauce, fish and soft cheese.

