

CHÂTEAU HAUT BERTINERIE

Fruits & Fleurs

BLAYE
CÔTES DE BORDEAUX
APPELLATION D'ORIGINE CONTRÔLÉE



Vineyard: 60% Merlot - 10% Cabernet Sauvignon - 30% Cabernet Franc.

Average yield: 50 hl/ha.

Vineyard's training: Manual crop thinning in August followed by leaf-stripping.

Harvesting: Manual harvest.

Vinification : Total de-stemming, vinification and maceration between 15 and 20 days. Temperature control, running off the skins, pressing and selection of wines. Malolactic fermentation in vat.

Ageing: Ageing and racking in vat, fining, filtering and bottling by ourselves.

Tasting notes: *Purple colour, red berry nose, smooth attack on the palate, round, well-integrated tannins, good structure with a fruity and spicy finish.*

Consumption: *Grilled food, Red meat, chicken, cheese ...*

