

Château Haut Beyzac

“Red meats, game, and cheeses go well with this typical Medoc wine.”

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| <i>Appellation</i> | : Haut Medoc |
| <i>Color</i> | : Red |
| <i>Surface area</i> | : 4,5 acres - 2 hectares |
| <i>Soil</i> | : clayey-limestone |
| <i>Grape varieties</i> | : 55% Cabernet Sauvignon 35 to 40% Merlot - 5 à 10% Petit Verdot |
| <i>Yield</i> | : 35 - 40 hectoliters / hectare |
| <i>Production</i> | : 10.000 bottles |
| <i>Winemaking</i> | : Parcel selection Harvest is destemmed and sorted Fermentation at 30°C for 8 days. Maceration of 3 to 4 weeks. Aged in oak barrels for 12 months. 70% new barrels, 30 % barrels one-wine. |



Tasting notes : A profound red, violet robe, powerful and elegant nose of ripe red fruits (blackcurrant, blackberry) associated with a toasted wood (toffee, vanilla, smoky) and a subtle mineral note.
The strong well balanced tannins contribute to the structure of this ample and graceful wine. It's voluptuous character is sure to charm. Conserve at least 3 to 4 years in order to discover the full potential of this "grand terroir".

