

Château Haut Beyzac - cuvée O'Peyrat

“Associated with white meats and light cheeses; this wine will express it's full potential in 2 to 3 years.”

Appellation : Haut Médoc

Color : Red

Surface Area : 14 acres - 6 hectares

Soil : clayey - limestone

Grape varieties : 40% Cabernet Sauvignon - 60% Merlot

Yield : 45 - 50 hl/ha

Production : 40.000 bottles

Winemaking : Parcel selection.

Harvest is destemmed and sorted.

Fermentation at 28° to 30°C for 8 to 10 days.

Complementary maceration for 10 to 20days.

Ageed in oak barrels for 12 months.

30% new barrels, 70% barrels one-wine and two-wines

Tasting notes : Intense ruby robe. Powerful nose of black fruits associated with a discrete toasted oak (cloves, black current). A subtle attack in the mouth, the balance and structure of the tannins are silky and round. It's respective character of Medoc wines will flatter your palate.

