



Château Haut Veyrac 2013

Saint Emilion Grand Cru

Specification sheet

Appellation: Saint-Emilion Grand Cru

Brand: Château Haut Veyrac 2013

Vintage: 2013

Color: Red

Vineyard

Surface area: 8 hectares: 6 hectares of Merlot and 2 hectares of Cabernet Franc.

19.77 acres: 14.83 acres of Merlot and 4.94 acres of Cabernet Franc.

Soil: Clay and limestone.

Blend: 75% Merlot, 25% Cabernet Franc.

Average age of vines: 75 years old (20%), 35 years old (80%).

Density of planting: 6000 vines/hectares

Vine growing / Aging

Harvest: Machine-made and manual for the oldest vines.

Vinification: Traditional wine making with cold pre-maceration. Concrete and stainless steel tanks with temperature controlled system.

Ageing: 12 months in barrels (French oak), within 30 % new barrels every year.

Bottling: At the property.



Tasting notes

Intense, bright and black cherry color.

First nose with notes of wood, vanilla, cocoa and goes on red fruits, wild strawberry and blackberry.

The mouth is soft, full and tasty on polished tannins.

Wine service

The ideal serving temperature is 18°C

To be served with white meat, red meat and goes well on a Beef tournedos Rossini.

Aging capacity: 10 years.

Reward: Bronze medal of the International Challenge

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