



Château Haut Veyrac 2014

Saint Emilion Grand Cru

Specification sheet

Appellation: Saint-Emilion Grand Cru

Brand: Château Haut Veyrac 2014

Vintage: 2014

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: "Bioprotection" without sulfites during the vinification. 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

Red, deep and black cherry color.

First nose is toasted with notes of strawberry, blackberry and vanilla.

The mouth is creamy, fresh and tonic. Tannins are chalky and give tobacco notes.

The aromatic return brings chocolate and mint notes.

Wine service

The ideal serving temperature is 18°C

To be served with white meat, red meat and goes well on a chocolate dessert.

Aging capacity: 12 years.

S.C. Château Haut Veyrac
Saint-Etienne de Lisse - 33330 Saint-Emilion
contact@chateau-haut-veyrac.com
+33 (0)5 57 40 02 26