



Château Haut Veyrac 2015

Saint Emilion Grand Cru

Specification sheet



Appellation : Saint-Emilion Grand Cru

Brand : Château Haut-Veyrac 2015

Vintage : 2015

Color : Red

Vineyard

Soil: Clay and limestone.

Blend: Merlot 75% Cabernet Franc 25%

Surface area: 7 hectares - First wine composition : 4 hectares of Merlot et 1 hectares of Cabernet Franc.

Average age of vines: 75 years old (20%), 50 years old (20%), 35 years old (60%).

Density of planting: 6000 vines/hectares

Vine growing / Aging

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

Vinification: "Bioprotection" winemaking without sulfites during the vinification. Concrete and stainless-steel tanks with tempera-

ture-controlled system.

Aging: 12 months in barrels (French oak, 3 coopers), with 50 % new barrels every year.

Bottling: At the property.

Tasting notes

Dense ruby color with bluish reflect, signs of a beautiful youth. On the nose, fruity notes or even cooked fruits (strawberry, blackberry, morello cherry) mixed with the freshness of liquorice. We find a beautiful harmony because the aromas of breeding do not take precedence over the fruit. The aeration allows the appearance of roasted aromas, mocha, ground coffee on a vanilla back.

In mouth, a tender attack and a fleshy volume restores the fruit flavors. Nice length on a pleasant freshness. The finish is on spices and vanilla.

Wine service: The ideal serving temperature is 16-17°C

To be served with rib of beef or duck breast a la plancha.

Aging capacity: 15 years.

Score: 93 pts James Suckling – 91 pts Roger ROSS (Wine Enthusiast – 90 pts Decanter.

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