



# Château Haut Veyrac 2016

## Saint Emilion Grand Cru

### Specification sheet



**Appellation :** Saint-Emilion Grand Cru

**Brand :** Château Haut-Veyrac 2016

**Vintage :** 2016

**Color :** Red

#### Vineyard

**Soil:** Clay and limestone.

**Blend:** Merlot 75%, Cabernet Franc 25%.

**Surface area:** 8 hectares: 6 hectares of Merlot et 2 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 temperature-controlled system.

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

**Bottling:** At the property.

#### Tasting notes

The nose is fruity and offers fleshiness as well as a slight freshness. It reveals notes of blackberry, rasp-

berry and crushed redcurrants combined with small touches of crunchy strawberry as well as discreet hints of spices. The palate is fruity, well-balanced and offers a good definition, as well as a fine gourmand / crunchy side. On the palate this wine expresses notes of fleshy raspberry and strawberry associated with small touches of red berries, toasted as well as discreet hints of caramelization and an imperceptible hint of coffee (in the background). Tannins are fine and well-built. Good length.

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

To be served with duck shepherd's pie and truffles.

**Aging capacity:** 15 years.

**Score:** 92 pts James Suckling. 92 pts Yves BECK – 91+ pts Jebb DUNNUCK