

Château Haut-Goujon

AOP Lalande de Pomerol

ELEGANCE

An expressive bouquet of red berry fruit on wooded background delicately vanilla, warm mouth, round and smooth in harmony with the aromas of the nose. A long finish, marked by ripe tannins. Everything is designed to make a big bottle.



Vintage 2011 medal GOLD
Féminalise

Vintage 2012 medal SILVER
Bordeaux 2015, medal BRONZE
Féminalise 2015

Vintage 2013

Soil : Clay, sand and gravel combination

Grape Variety : 85% Merlot, 15% Cabernet Sauvignon

Middle age of the vineyard : 25-30 years old

Area : 5 hectares

Density of plantation : 5500 feet/hectare

Harvest : handmade and sorting tables

Vinification and ageing: 25 days of maceration in concrete tanks, with temperature control by thermoregulation. 12-14 months in French oak barrels of fine grain. 50% new barrels, 50% barrels of a wine.

Production : 28000 bouteilles per year

Ageing potential: wine ready to drink after 3 years of aging in bottle. Maturity from 6-8 years. Up from 10 to 20 years depending on the vintage.

Tasting: The dress is purple. The nose is, after aeration, quite opulent, with aromas of ripe red and black fruits, underlined by spicy notes. In the mouth, it is a flexible and generous wine that evolves with fruity notes. Fanout and concentrated on mid-palate has a nice complexity. The finish is very aromatic, with notes of ripe fruit and a spicy, peppery remarkable persistence that gives it freshness. A great aging potential.

FAMILLE HENRI GARDE



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