

# Château Haut-Goujon

## AOP Montagne Saint-Emilion

### CHARM

*A round and balanced wine, charming for the taste buds. Its color is deep purple. The nose, complex aromas of red fruits and spices is fun. A soft mouth, and coated flattering tannins, pleasure is immediate!*



**Soil :** *Clay, sand and gravel combination*

**Grape Variety :** *100% Merlot*

**Area :** *4 hectares*

**Middle age of the vineyard :** *25-30 years old*

**Density :** *5500 feet/hectares*

**Harvest :** *hand picking and sorting tables*

**Vinification :** *25 days of maceration in concrete tanks, with temperature control by thermoregulation*

**Ageing :** *50% new oak barrels ; 50% tanks*

**Production :** *18 000 bottles per year*

**Ageing potential:** *Wine ready to drink after 2-3 years of aging in bottle.*

**Tasting:** *it is a wine with a deep purple color with complex aromas of red fruits and spices. A discreet oak in the finish gives a good balance to the wine suitable for aging*

**Vintage 2011** medal GOLD Féminalise 2014

**Vintage 2012** medal SILVER Concours Général Paris and Féminalise 2015, medal GOLD Lyon 2015

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#### FAMILLE HENRI GARDE



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