

# "Cuvée Cabernet"

## AOP Lalande de Pomerol

### THE EXTRAVERTID

*Cabernet here expresses its character. Concert fruit, olive, plum, blueberry jam with advanced and tannic power are planned for tasting this concentrated wine whose finesse and delicacy bear the signature of Haut-Goujon. An explosion of fruit in a magical concentration. For lovers of wines with character controlled. An example of balance!*



**Vintage 2010**

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

**Grape variety :** 80% cabernet sauvignon – 20% merlot

**Area :** a small selection of old vines 1 hectare

**Age of the vineyard :** 40 years old

**Density of plantation :** 5500 feet/hectares

**Harvest :** hand picking and sorting tables

**Winemaking - Ageing:** traditional vinification, fermentation in thermo concrete vats

4 days of cold maceration 10 °C

10 days of fermentation 28 °C

12 days maceration hot 28-30 °C

Malolactic fermentation and aging in new oak barrels for 14 months.

Cooper Darnajou: Selection 'high smart' oak forests of Bercé and Tronçais.

**Production :** 1500 bottles in 2010

**Tasting:** the palate is fresh, structured, the tannins are present but with great finesse. A concert in a magical fruit concentration.

The finish is powerful with both tannic texture and creamy.

FAMILLE HENRI GARDE



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Château Haut-Goujon Membre de la Première Association pour le SME du vin de Bordeaux Certifiée ISO 14001

