



Bin No:
0816

Wine: **Château Les Hautes Tuileries 2013 Vt**

Country: France

Region: Bordeaux
Lalande-de-Pomerol AC
The Right Bank

Appellation: Lalande-de-Pomerol

Producer: Château Les Hautes Tuileries

Vintage: 2013

Colour: Red

Grape Variety: 70% Merlot - 20% Cabernet Franc - 10% Cabernet Sauvignon

Status: Still, Sustainable environmental management
Vegetarian - Vegan

Allergens: contains sulphites

Body Value: C (A is light, D is full bodied)
abv: 13.0% - bottle size: 75cl



Tasting Note:

Château Les Hautes Tuileries is a silky, supple wine with copious red fruit aromas and a balanced fruity finish. Vinified without oak it has soft, berry and spicy plum flavours reminiscent of nearby Pomerol. Classically styled right bank Bordeaux showing copious red fruits and a silky mouth feel.

Winery information:

Château les Hautes Tuileries is the second wine of Château Les Hauts Conseillants. The property was established in 1973 by Paul Figeac and Pierre Bourotte. It is now run by Jean- Baptiste Bourotte, CEO at Audy. The estate is 10 hectares in total split between 5 hectares in the heart of the Lalande de Pomerol and 5 hectares on the Chevrol plateau. Their vines are all over 35 years old with some over 50 years old. Like the wines from neighbouring Pomerol the wines give pride of place to Merlot and show a natural elegance with silky tannins.

Soil

The soils in the vineyards are 6 hectares of sandy clay with gravel sub-soil. 4 hectares of fine gravel with 10% clay.

Double and single guyot trained vines with 6,000 - 8,000 vines per hectare.

Manual leaf thinning.. Ecofriendly agriculture with no use of chemical fertilizers or pesticides..

Harvest is done by hand

Vinification:

The Berries were Sorted, destemmed and soft pressed before fermentation and maceration in thermo regulated stainless steel vats parcel by parcel.

Maceration lasts about 4-5 weeks with manual pumping over. After maceration and racking a selection of the vats is blended with the collaboration of Jean Philippe Fort from the team of Michel Rolland.

Food Recommendation:

At room temperature with grilled meats, game or cheese.

