



Château Haut Veyrac 2012

Saint Emilion Grand Cru

Specification sheet

Appellation: Saint-Emilion Grand Cru

Brand: Château Haut-Veyrac 2012

Vintage: 2012

Color: Red

Vineyard

Surface area: 8 hectares: 6 hectares of Merlot and 2 hectares of Cabernet Franc.

19.77 acres: 14.83 acres of Merlot and 4.94 acres of Cabernet Franc.

Soil: Clay and limestone.

Blend: 75%Merlot, 25%Cabernet Franc.

Average age of vines: 75 years old (20%), 35 years old (80%).

Density of planting: 6000 vines/hectares



Vine growing / Aging

Harvest: Machine-made and manual for the oldest vines.

Vinification: Traditional wine making with cold pre-maceration. Concrete and stainless steel tanks with temperature controlled system.

Ageing: 12 months in barrels (French oak), within 30 %newbarrels every year.

Bottling: At the property.

Tasting notes

Crimson and intense color.

Deep and dense nose with appealing woody. Ripe and wild fruits.

Bulky, vanilla and feminine mouth.

Wine service

The ideal serving temperature is 18°C

To be served with white meat, red meat and goes well on a Lamb shank with quinoa.

Aging capacity: 12 years.

Rewards: Gold medal of the International Challenge of Wine

Gold medal and favorite wine of the president of Trophies «Elle à Table »

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