



Château Haut Veyrac 2015

Saint Emilion Grand Cru

Specification sheet



Appellation : Saint-Emilion Grand Cru
Brand : Château Haut Veyrac 2015
Vintage : 2015
Color : Red

Vineyard

Soil: Clay and limestone.
Blend: Merlot 75%, Cabernet Franc 25%.
Surface area: 8 hectares: 6 hectares of Merlot et 2 hectares of Cabernet Franc.
Average age of vines: 75 years old (20%), 50 years old (20%), 35 years old (60%).
Density of planting: 6000 vines/hectares

Vine growing / Aging

Harvest: Machine-made and manual for the oldest vines.
Vinification: "Bioprotection" winemaking without sulfites during the vinification. Concrete and stainless-steel tanks with temperature-controlled system.
Aging: 12 months in barrels (French oak, 3 coopers), with 50 %

new barrels every year.
Bottling: At the property.

Tasting notes

Dense ruby color with bluish reflect, signs of a beautiful youth. On the nose, fruity notes or even cooked fruits (strawberry, blackberry, morello cherry) mixed with the freshness of liquorice. We find a beautiful harmony because the aromas of breeding do not take precedence over the fruit. The aeration allows the appearance of roasted aromas, mocha, ground coffee on a vanilla back.

In mouth, a tender attack and a fleshy volume restores the fruit flavors. Nice length on a pleasant freshness. The finish is on spices and vanilla.

Wine service: The ideal serving temperature is 16-17°C.
To be served with rib of beef or duck breast a la plancha.

Aging capacity: 15 years.

Score: 93 pts James Suckling – 90 pts Decanter.