

Château Les Hautes Tuileries– 2nd Wine Ch. Les Hauts Conseillants Lalande de Pomerol

Château les Hautes Tuileries is a meaty, silky, supple wine with oodles of red fruit aromas and a harmonious fruity finish .It is very pleasant to drink at 16-18° with grilled meats, little game, cooked dishes and some cheeses like Brie or Saint Nectaire.

LOCATION: Château Les Hautes Tuileries is made from the young vines of Château les Hauts Conseillants which are located on the plateau of Chevrol in the district of Néac.

SOIL: Sandy-muddy soil.

GRAPE VARIETIES: 70% Merlot, 20% Cabernet Franc, 10% Cabernet Sauvignon,

Age of the vines: 10-15 years old, depending on the vintage

HARVESTING: The grapes are picked by hand at full ripeness. Harvesting is done parcel by parcel following the grape varieties. There is a strict selection of the berries in the vineyard and at the winery: they only keep the ripest berries in each grape variety

WINEMAKING: Fermentation and maceration in thermo regulated stainless steel vats parcel by parcel. Maceration of about 4-5 weeks.

AGEING: 50% of the wine Château Les Hautes Tuileries ages in oak barrels of Château les Hauts Conseillants and Château Bonalque and the remainder ages in concrete vats, during 18 months.

PRODUCTION: 15,000 bottles

