







Non-contractual document

# Château HAUT CANTELOUP 2014

**MEDOC - CRU BOURGEOIS** 

#### **OVERVIEW**

Château Haut-Canteloup is located in the heart of the Médoc, on the left bank of the Gironde estuary. Its ancient origins date back in 1987, when 2 properties; Château Haut-Canteloup and Château Les Mourlanes - now second wine of the château - were bought and unified. The cellars of this 35-ha property, have been renovated in 2010. This typical Médoc building with a conservatory overlooking the estuary, is situated on the edge of the Gironde River, in the Saint-Christoly harbour. Before Rémi Lacombe, the current owner, became a wine-maker, he was a cereal farmer. It is his passion for wine which drove him to transform some of his family cereal lands in vineyards. Today, after 3 decades of vine-growing, Remi Lacombe owns more than 120-ha vineyard, spread on 6 châteaux.

#### **VINEYARD**

**Soil:** Sand and gravel from the Garonne River for the Saint-Christoly land and chalky-clay for the Couquèques land.

**Surface:** 35 hectares

**Location:** The vineyard is located on the edge of the Gironde River, in the North of the Médoc, in the communes of Saint-Christoly-de-Médoc and Couquèques.

Average age of the vineyard: 45 years

**Grape varieties:** 60% Merlot / 35% Cabernet Sauvignon / 5% Cabernet Franc

### **VINIFICATION**

Classical vinification in stainless steel and concrete vats. Alcoholic fermentation for 4 weeks. Malolactic fermentation in vats, and in barrels for the press wines. Ageing for 20 months in barrels, with 20% new oak.

# WINE TASTING

Wines from Château Haut-Canteloup are characterised by roundness given by the merlot grapes. The cabernet sauvignon draws the thread with ripe tannins and the cabernet franc gives freshness and menthol shades. All is emphasized by perfectly controlled fine oaky notes.

## MATCHING FOOD AND WINE

Serve at 17-18°C with Axoa of veal, fillet of duck breast and boletus mushrooms or with grilled on vine shoots prime rib of beef. Perfect with cherry clafoutis or with sheep cheese and black cherry jam.

#### AGEING POTENTIAL

From 5 to 10 years

**AWARDS**Gold Medal Macon 16



