

Château Haut-Logat Haut-Médoc Cru Bourgeois Aged in oak barrels



The vineyards of Château Haut-Logat, located at the highest point of the village of Cissac, between Saint-Estèphe to the north-east and Pauillac to the south-east, are planted in gravelly soils which contribute to the exceptional quality of the wine.

As on all the estates of Vignobles M&C Quancard, the best techniques of traditional and modern vinification are combined with 15 months of barrel ageing to develop all the features of the traditional characteristics of a great Médoc wine.



The wine

Location: 14 hectares in the commune of Cissac, 55 km north-west of Bordeaux.

Soils: gravel and sand and gravel.

Grape varieties: 45% Merlot, 45% Cabernet Sauvignon, 10% Cabernet Franc.

Ageing: maceration for 3 weeks followed by 15 months in oak barrels.

Cellaring potential: 3 to 10 years.

Tasting

A nose of dark berries and tobacco.

On the palate the Cabernet Sauvignon melds into top quality tannins, enhanced by subtle touches of toast.

Serving

Appreciate with red meat such as beef or lamb and also with cheese.

