CHÂTEAU

HAUT-LOGAT

Haut-Médoc, Cru Bourgeois 2014

The Château's vineyard overlooks the village of Cissac-Médoc, between Saint-Estèphe and Pauillac. Its wine is the reflection of this unique location, unveiling real character with each new vintage.

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 VINEYARD

Location : Cissac-Médoc

Terroirs: Clay-gravel hilltops with sub calcareous soil.

Surface area: 12,65 hectares Planting density: 8 000 Vine / ha Yield: 55 hl / ha

Grape varieties: Cabernet-Franc, Cabernet-Sauvignon, Merlot

Average age of the vine: 25 years

THE WINE

Blend

45% Merlot, 45% Cabernet Sauvignon, 10% Cabernet Franc

Vinification

Cold pre-fermentation for one week at 10°C then a long fermentation for 30 days at 28-30°C.

Ageing

15 months in oak barrels, one third renewed each year.

Ageing potential

Ready to drink now, this wine will reach its full potential around 2021-2023.

Tasting

Intense garnet red colour. The nose is very pleasant with scents of undergrowth and roasted notes. Lovely, generous, full-bodied palate.

Food pairing

Perfect with red meat and cheese.







AWARDS

- Bronze Challenge Internationnal du Vin Blaye-Bourg 2016
- Bronze Concours des Grands Vins de France Mâcon 2016
- Silver Concours de Bordeaux Vins d'Aquitaine 2016

• 90 Pts Wine Enthusiast 2016

