

CHÂTEAU HAUT-LOGAT HAUT-MÉDOC, CRU BOURGEOIS - 2018

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 : 21 HECTARES.

BORDEAUX O

CHÂTEAU HAUT-LOGAT

PLANTING DENSITY: 8 000 VINE / HECTARE.

Yield : 55 hectoliters / hectare. Grapes varieties : Merlot, Cabernet Sauvignon, Cabernet Franc. Average age of the vine : 25 years.

THE WINE

Blend

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

Vinification

Cold pré-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.

Tasting

Beautiful deep colour with glints of violet, bouquet with notes of ripe fruit and sweet spices. On the palate, the wine is concentrated, with smooth tannins and delightful notes of paprika and vanilla.

Food pairing

Perfect with red meat and cheese.

AWARDS

92 points, James Suckling, 2021 91 points, Wine Enthusiast, 2021 90 points, Tasted by Andreas Larsson Best Sommelier of the world, 2021



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