



CHATEAU HAUT-MAILLET

Pomerol - Red 2013

Region :	Bordeaux
Appellation :	Pomerol
Color :	Red
Vintage :	2013
Grapes :	Cabernet franc (30%) / Merlot (70%)
Alcoholic degree :	13.5 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Traditional hand picking.

Use of sorting tables, Fermentation in truncated cone-shaped vats, Temperature-controlled fermentation, Frequent pigeage (punching down the cap), Macération pré fermentaire à froid.

Ageing in new oak barrel, Ageing in oak barrel used for on previous vintage, Traditional corks.



TASTING

APPEARANCE : Deep purple colour, deep, crimson highlights.

NOSE : Aromatic, fruity, subtle violet aromas, subtle morello cherry aromas, slight liquorice aromas.

PALATE : Elegant, delicate, full-bodied, intense red fruit hints, slight redcurrant hints, slight vanilla hints, silky tannin, sweet tannin, round, structured body, good intensity, long length.



SERVING

SERVING TEMPERATURE : Between 17° and 19°

AGING : Ageing from 2018 to 2030



FOOD MATCHES : Delicatessen meats, Rib of beef, White meat in a sauce, Spit-roasted capon, Soft-ripened cheeses



REWARDS & RATINGS

Le guide Hachette des vins 2017 : 1 star(s)

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