
CHÂTEAU HAUT GLÉON BLANC

Château Haut Gléon produces wines of character, elegant and refined with a broad palette of flavors, presented in a distinctive, unique bottle based on a historical model found in the château's store rooms.



Bottle Size: 750 mL

Vintage: 2016
Producer: Foncalieu
Country: France, Languedoc
Composition:
60% Roussanne, 40% Grenache Blanc

TASTING NOTES:

A complex fruit bouquet (quince paste and dried fruit), accompanied by some floral hints (honeysuckle, acacia) and touches of spice (vanilla, cinnamon). Rich and harmonious on the palate, set off nicely by spice and butter flavors. Good length, with a dominantly fresh sensation.

VINEYARD:

High terraces of Quaternary pebbles for the Roussanne vines. Lower-slope colluvial deposits on trias marl near the pine forests surrounding the estate for the Grenache Blanc.

VINIFICATION:

Open basket press. Settling of the must in cold conditions. Alcoholic fermentation in french oak barrels for the Roussanne, in stainless steel vats under temperature control for the Grenache Blanc. 6 months in french oak barrels for the Roussanne, in stainless steel vats for the Grenache Blanc.

VITICULTURE:

The average density is 4,000 vines/hectare. Trained on wires with cordon de royat pruning. De-budding. Low yields. Slow, regular ripening. Harvested by machine when the grapes reach just the right ripeness level to keep their fresher qualities.



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