

CHATEAU HAUT GLÉON ROUGE

TECHNICAL INFORMATION



Country France

Region Languedoc

Sub-Region Corbières

Producer Les Vignobles Foncalieu

Vintage 2015

Composition 60% GRENACHE, 25% SYRAH, 15% CARIGNAN

VIEILLES VIGNES

Press (91-93) points Wine Advocate

Scores 90-94

WINEMAKER NOTES

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.

TASTING NOTES

Deep garnet red. An intense, complex bouquet with black fruit, mild spices and roasted coffee bean hints. Full and rounded on the palate with mellow tannins. A long, fresh finish.

PAIRING SUGGESTIONS

Ideal with a risotto, fillet of duck breast, a moussaka, meat served in sauce or mature cheeses.

Serving temperature: 16°C / 18°C.
Aging potential: 10 to 12 years.

VINEYARD

The Grenache comes from the Portel plot. Oligocene limestone marl soils. The Syrah is planted on Trias limestone marl near the estate buildings. The Carignan is on gravel with colluvium.

VITICULTURE



The average density is 4,000 vines/hectare. Gobelet pruning for the Grenache and Carignan. Traines on wires with cordon de royat pruning for the Syrah. De-budding. Green harvesting. Low yields. Harvesting by hand in 10kg trays – sorted by hand.

VINIFICATION

Traditional vinification in temperature-controlled stainless steel vats. Long maceration (four weeks) with short daily pumpings-over for gentle extraction. 12 months in french oak barrels of 228 and 300L.

PRESS

"Bottled in a squat, unique bottle, the 2015 Corbières Château should be an outstanding wine. Made from Syrah and Grenache aged in foudre, it offers plenty of black and blue fruits, spring flowers and violets characteristics in an elegant, yet concentrated and sexy style." - (91-93) points, Jeb Dunnuck, Wine Advocate