

CHÂTEAU HAUT PASQUET BLANC

Vintage

TECHNICAL INFORMATION

2018

HAUT PASQUET

Country France Region Bordeaux Cuvelier **Producer**

40% SAUVIGNON BLANC, 40% SÉMILLON, 20% Composition

MUSCADELLE

Alcohol 12.5%

WINEMAKER NOTES

Today the two family estates are managed by Oliver Cuvelier. He took the reins in 1985 and has developed a wide range of fine Bordeaux wines. The region has an ideal climate — moderated by the Gulf Stream, tempered by the Atlantic Ocean, with the tallest sand dunes in Europe and the forest of the Lands providing a natural wind barrier protecting the vineyards. As with all these dry white Bordeaux, the real appeal of the wine comes through as it is paired with food; try with seafood and white meat dishes.

TASTING NOTES

Showing a crisp herbaceous nose that follows through on the palate with lime acidity and a clean finish. The Semillon gives structure, the Muscadelle gives floral tones, and the Sauvignon gives freshness.

VINEYARD

Located in Escoussan in the Haut Benauge area. The 12 acres of soil are clayey and chalky. The average vine age is 20 years old.

VINIFICATION

First the wine starts its vinification with cold skin maceration for 8 days. The alcoholic fermentation occurs at low temperature (18°C) to keep the freshness and the fruit aromas. It is then kept in lees.



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