CHATEAU LA HAYE

SAINT-ESTÈPHE

CHATEAU VIEUX COUTELIN

Technical Sheet, Vintage 2018



- Soil: Gravelly and clay-sandy

- Blending: 56 % Merlot, 35 % Cabernet Sauvignon, 5% Petit Verdot 2% Malbec, 2% Cabernet Franc

- Age of vines: Between 40 &50 years

- Vinification: Traditional, Vinification thermo-regulated with Fermentation 1 month into tanks

- Maturing: 12 months in oak barrels of one and 2 wines

- Bottling: At property

- Oenologists: Eric Boissenot – Marc Quertinier

- Temperature of Service: 14-16°C

- Food and wine pairings: Wood-fired grilled ribeye steak / Pork tenderloin in a herb crust / Duck confit with Sarladaise potatoes / Aged Comté cheese

- 14% Vol

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