

Château
LAMOTHE DE HAUX



CUVÉE TRADITIONNELLE

CADILLAC – COTES DE BORDEAUX

GRAPES & SOIL

60% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc
11 ha | Clay-Limestone on Merlot, Gravels on Cabernet Sauvignon

WINEMAKING

‘Délestage’ and fermentation for 2 weeks at medium/low temperature (71-75 °F) with a hot fermentation finish.

6 months old barrels aging (50%) in our underground quarries/cellars.

PROFILE

Garnet color with purple reflections

Aromas of cherry with floral notes like honeysuckle. A supple wine with melted, non-aggressive tannins, keeping the freshness of the fruit in a well-balanced structure.

Best enjoyed with grilled or roasted meats, poultry, pork or cheese.

