

DOMAINE HAUT GLEON

WHITE – VINTAGE 2014

CHATEAU
Haut Gléon

Vallée du Paradis - Indication Géographique Protégée

SOIL: limestone gravel for the Vermentino, fersialitic scree for the Roussanne. The Chardonnay is planted on Quaternary gravel. The Vallée du Paradis' white vines are near the La Berre River, for the benefit of its microclimate which produces fresh, lively white wines.

VARIETIES: 65% Vermentino, 30% Chardonnay, 5% Roussanne.

VINE-GROWING TECHNIQUES: the average density is 4,000 vines/hectare. Trained on wires with guyot pruning. Low yields. Slow, regular ripening thanks to the microclimate.

WINEMAKING: open basket press. Settling of the must in cold conditions. alcoholic fermentation under temperature control.

MATURING: 6 months in stainless-steel vats.

TASTING NOTES: fresh, expressive bouquet with citrus and white fruit notes. Fleshy on the palate, both fruity (peach) and floral.

FOOD AND WINE PAIRINGS: ideal with aperitif, summer salad, tapas, chilled soups, fresher-tasting cheeses or a fruit salad.

SERVING TEMPERATURE: 10°C.

AGEING POTENTIAL: 2 years.



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