

# DOMAINE HAUT GLEON

GRIS – VINTAGE 2014

*Vallée du Paradis - Indication Géographique Protégée*

**SOIL:** grenache planted on trias colluvial deposits. The Cabernets and Merlot are on terraces of Quaternary pebbles. For the rosé wines, preference is given to plots with good water reserves.

**VARIETIES:** 30% Grenache Noir, 25% Cabernet-Sauvignon, 25% Cabernet franc, 20% Merlot.

**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. Harvested when the grapes reach just the right ripeness level to keep their fresher qualities.

**WINEMAKING:** open basket press. Settling of the must in cold conditions. Alcoholic fermentation under temperature control. Vinification in stainless-steel vats.

**MATURING:** 4 months in stainless-steel vats.

**TASTING NOTES:** A pale pink appearance with hints of salmon. Intensely fruity bouquet dominated by small red berry aromas (currant, raspberry). Flavourful on the palate with floral notes, offering wonderful roundness in the attack and remarkable freshness in the finish.

**FOOD AND WINE PAIRINGS:** ideal with aperitif, tapas, summer salad, grilled dishes and fresher cheeses.

**SERVING TEMPERATURE:** 10°C.

**AGEING POTENTIAL:** 2 years.

CHATEAU  
*Haut Gleon*



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