

CARTHAGÈNE BLANC

VINTAGE 2013

CHATEAU
Haut Gléon

Liqueur Wine

SOIL : Clay-limestone.

VARIETIES : 60% Marsanne, 40% Grenache Blanc.

VINE-GROWING TECHNIQUES : Cordon de Royat pruning, trained on wires. De-budding. Gentle ripening thanks to the microclimate. Harvested by machine.

WINEMAKING : A litre of 96° eau de vie is added to the fresh grape juice to stop fermentation and it is then left on the lees through the winter in oak barrels or glass cylinders, where the wine clarifies all on its own. It is then decanted and matured.

ANALYSIS :

- Alcohol content : 15.9%
- Total acidity : 1.66gr/l
- Residual sugars : 187.84gr/l

TASTING NOTES : Yellow to amber colour. Intensely honey-scented bouquet with dried fruit and wax hints. Smooth and deep on the palate with grape, fig, peach and plum stone flavours.

FOOD AND WINE PAIRINGS : Magnificent served with foie gras or Roquefort cheese. Also worth trying with Asian dishes.

SERVING TEMPERATURE : 10-12°C. / **AGEING POTENTIAL :** 10-15 years.



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