

CUVEE NOTRE DAME

RED – VINTAGE 2012

CHATEAU
Haut Gléon

Corbières - Appellation d'Origine Contrôlée

This wine tells the story of a Visigoth couple. They built a chapel as a sign of their mutual love. They lived at Gléon in the 6th century and were in love. It is in honour of this couple, called « Diusvirus and Wilzende », that we wanted to create this special cuvée.

SOIL: the Syrah is planted on Trias limestone marl near the estate buildings. The Grenache comes from the Portel plot. Oligocene limestone marl soils.
The Carignan is on gravel with colluvium.

VARIETIES: 50% Syrah, 40% Grenache Noir, 10% vieilles vignes de Carignan.

VINE-GROWING TECHNIQUES: the average density is 4,000 vines/hectare. Trained on wires with cordon de royat pruning for the Syrah. Gobelet pruning for the Grenache and Carignan. De-budding. Green harvesting. Low yields. Harvesting by hand in 10kg trays – sorted by hand.

WINEMAKING: traditional vinification in temperature-controlled stainless steel vats. Long maceration (four weeks) with short daily pumpings-over for gentle extraction.

MATURING: 12 months in french oak barrels of 228 and 300L.

TASTING NOTES: deep carmine red appearance. Powerful and complex bouquet combining black fruit, camphor notes and roasted aromas. Characterised by concentration on the palate with a long, fresh finish.

FOOD AND WINE PAIRINGS: perfect with game, either roasted or served in a sauce, with red meat or mature cheeses.

SERVING TEMPERATURE: 18°C.

AGEING POTENTIAL: 15 years.



Château Haut - Gléon - 11360 Villesèque des Corbières
Tel : 04 68 48 85 95 - Fax : 04 68 48 46 20 - www.hautgleon.com