

CHÂTEAU HAUT GLEON

RED – VINTAGE 2012

CHATEAU
Haut Gléon

Corbières - Appellation d'Origine Contrôlée

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

VARIETIES: 60% Grenache, 25% Syrah, 15% Vieilles Vignes de Carignan.

VINE-GROWING TECHNIQUES: the average density is 4,000 vines/hectare. Gobelet pruning for the Grenache and Carignan. Trains on wires with cordon de royat pruning for the Syrah. 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 garnet red. An intense, complex bouquet with black fruit, mild spices and roasted coffee bean hints. Full and rounded on the palate with mellow tannins. A long, fresh finish.

FOOD AND WINE PAIRINGS: ideal with a risotto, fillet of duck breast, a moussaka, meat served in sauce or mature cheeses.

SERVING TEMPERATURE: 16°C / 18°C.

AGEING POTENTIAL: 10 to 12 years.



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