

CHÂTEAU HAUT GLEON

WHITE – VINTAGE 2014

CHATEAU
Haut Gleon

Corbières - Appellation d'Origine Contrôlée

SOIL: high terraces of Quaternary pebbles for the Roussanne vines. Lower-slope colluvial deposits on trias marl near the pine forests surrounding the estate for the Grenache Blanc.

VARIETIES: 60% Roussanne, 40% Grenache Blanc.

VINE-GROWING TECHNIQUES: the average density is 4,000 vines/hectare. Trained on wires with cordon de royat pruning. De-budding. Low yields. Slow, regular ripening. Harvested by machine 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 in french oak barrels for the Roussanne, in stainless steel vats under temperature control for the Grenache Blanc.

MATURING: 6 months in french oak barrels for the Roussanne, in stainless steel vats for the Grenache Blanc.

TASTING NOTES: a complex fruit bouquet (quince paste and dried fruit), accompanied by some floral hints (honeysuckle, acacia) and touches of spice (vanilla, cinnamon). Rich and harmonious on the palate, set off nicely by spice and butter flavours. good length, with a dominantly fresh sensation.

FOOD AND WINE PAIRINGS: ideal with shellfish, fish and meats in white sauce, dishes involving truffles / mushrooms, fresh or mature cheeses and pear tart.

SERVING TEMPERATURE: 12°C.

AGEING POTENTIAL: 4 to 5 years.



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