

CHÂTEAU HAUT GLEON

ROSE- VINTAGE 2014

CHATEAU
Haut Gleon

Corbières - Appellation d'Origine Contrôlée

SOIL: plots of trias marl near the estate. For the rosé wines, preference is given to plots with good water reserves.

VARIETIES: 70% Syrah, 30% Grenache Noir.

VINE-GROWING TECHNIQUES: the average density is 4,000 vines/hectare.

Trained on wires with cordon de royat pruning. 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 under temperature control. vinification in stainless-steel vats.

MATURING: 4 months in stainless steel vats.

TASTING NOTES: a deep, brilliant pink colour. Intense on the nose, dominated by fruit (blackcurrant, raspberry, blackberry). Powerful and rich in flavour on the palate (wild strawberries, mild spices) with a long, fresh finish.

FOOD AND WINE PAIRINGS: ideal with spicy dishes, tapas, grilled meat or dessert with strawberries.

SERVING TEMPERATURE: 12°C.

AGEING POTENTIAL: 2 years.



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