

DOMAINE HAUT GLEON

RED – VINTAGE 2014

CHATEAU
Haut Gleon

Vallée du Paradis – Indication Géographique Protégée

SOIL: lower-slope Oligocene marl-limestone plots for the grenache. Lower slope colluvial deposits and trais limestone scree for the Syrah vines.

VARIETIES: 70% Grenache Noir, 30% Syrah.

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

Trains on wires with cordon de royat pruning. Low yields. Slow, regular ripening thanks to the microclimate. Harvested when the grapes reach just the right ripeness level to keep their fresher qualities.

WINEMAKING: traditional methods in stainless-steel vats with temperature control. Short maceration (two weeks) with short daily pumpings-over for gentle extraction.

MATURING: 6 months in vats of 45 hl for 20% of the cuvée, in stainless steel vats for the rest.

TASTING NOTES: expressive bouquet of raspberry and blackberry aromas. Wonderfully crisp fruit on the palate with a supple structure and a delicately spicy finish.

FOOD AND WINE PAIRINGS: perfect throughout the meal, with cold meats, grilled dishes and fresh or more mature cheeses.

SERVING TEMPERATURE: 16°C.

AGEING POTENTIAL: 3 to 4 years.



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