

## HAUT VIGNY BORDEAUX SUPÉRIEUR



Since 1997, the Vignobles Gonfrier have developed their grape-buying activity, purchasing grapes from some forty partner winegrowers, in accordance with our production specifications and overseen by our technical staff. The resulting wines are vinified and aged by our own anologists at our Chais de Rions site. This Bordeaux Supérieur comes from low yielding plots, selected for the quality of their terroir.



A.O.C.: Bordeaux Supérieur Rouge

Vineyard surface area: 100 hectares

Terroir: Clayey-limestone slopes and gravelly plateau of the Entre-deux-Mers region

Grape varieties: 70% Merlot

30% Cabernet Sauvignon

Average vine age: 20 years

**Viticulture**: The grapes are grown on partner properties, where we participate in caring for the vines and overseeing the vineyards' health all year long.

Vinification: The plots are harvested according to our instructions, following grape tastings and ripeness tests. The harvested grapes are destemmed, crushed and vatted. We carry out a cold pre-fermentation maceration during a few days, to favour the extraction of colour and fruitiness. The fermentations are then carried out over several weeks at controlled temperatures.

Ageing: 8 months in American oak barrels and 6 months in tanks.

## Tasting notes

With an intense ruby red color, Haut-Vigny Bordeaux Supérieur is round with supple tannins, palate is balanced. The aromas of red fruits and slightly spicy notes make it a charming and pleasant wine to consume with roasted meats or poultry.

