



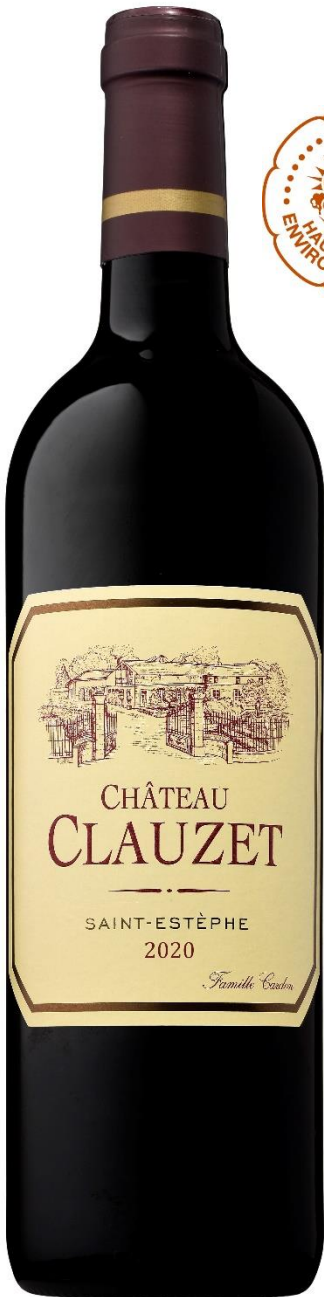
CHATEAU LA HAYE

SAINT-ESTÈPHE

CHATEAU CLAUZET

Saint Estèphe

Technical Notes, Vintage 2020



- Soil: Deep gravel and clay
- Blending: 55% Cabernet Sauvignon, 40% Merlot, 5% Petit Verdot
- Age of the vines: Between 40 & 50 years
- Picking: By hand
- Vinification thermos regulated in steel tanks
- Cold fermentation 4 to 7 days
- Fermentation temperature: 23° to 24° C maximum
- Vatting time: 14 to 21 days
- Ending hot maceration from 7 to 14 days
- Fermentation malolactic steel tanks
- Maturing: 100% in barrels 46% of them are new. 12 months for the merlots and 14 months for the cabernets
- Bottling: at property
- Œnologists: Eric Boissenot. - Marc Quertinier
- Commercialisation: France & Export
- 13,5% Vol

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