



CHATEAU LA HAYE  
SAINT-ESTÈPHE

CHATEAU LA HAYE

Technical Sheet, vintage 2019



- 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 news: 12 to 14 months
- Bottling: at property
- Oenologists: Eric Boissenot - Marc Quertinier
- T° of service: 14-16°C
- Commercialisation: France & Export
- 14 % Vol



SC Château La Haye – Château Clauzet 46 Rue du Médoc – Leyssac - 33180 Saint-Estèphe

+33 5 56 59 32 18 - info@chateaulahaye.com

[www.chateaulahaye.com](http://www.chateaulahaye.com)