



# CHATEAU LA HAYE

SAINT-ESTÈPHE

## CHATEAU LA HAYE

### Technical Sheet, vintage 2020



- Soil: Deep gravel and clay
- Blending: 59 % Cabernet Sauvignon, 36% 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
- Vattin 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
- Enologists: Eric Boissenot - Marc Quertinier
- T° of service: 14-16°C
- Commercialisation: France & Export
- 13,5% Vol

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