



CHATEAU LA HAYE

SAINT-ESTÈPHE

LE CÈDRE DE LA HAYE

Technical Sheet, Vintage 2017



- Soil: Gravel and Clay
- Grape varieties: 60 % Cabernet Sauvignon, 40 % Merlot
- Age of vines: Between 30 & 40 years
- Vinification thermo-régulée in steel tanks
- Cold fermentation 4 to 7 days
- Fermentation temperature 23° to 24° C maximum
- Vatting time 14 to 21 days
- Final hot fermentation 7 to 14 days
- Malolactic fermentation in steel tanks
- Aging: 12 months in oak barrels
- Fining: Egg white
- Filtration: Light filtration before bottling
- Bottling: Estate bottled
- Œnologue : Eric Boissenot
- T° of service: 12-13°C
- Wine pairing: calf kidneys, stuffed veal roast, rack of lamb, grilled rib of beef
- 13,5% Vol