

Bordeaux Le Blanc de la Haye, 2012

Varietals: Sauvignon Gris, Sauvignon Blanc and Semillon

Vintage: 2012

Region: Saint-Estèphe, Bordeaux region

Harvest Method: Harvesting is by hand. As soon as the grapes are received, the grapes are sorted, de-stemmed, crushed and steeped according to the nature of the soil and the vine varieties.

Vinification: The alcohol and malolactic fermentations are carried out in thermo-regulated stainless steel vats. The wine making process starts with a cold pre-fermentation maceration for 3 to 5 days. Subsequently, selected yeasts are added for the alcoholic fermentation. The transformation of the sugars into alcohol takes between 10 to 15 days and is followed by a final warm maceration in order to extract from the skin and the pips tannins and matter. At the end of maceration, when the balance of the wine is reached, the free run wine and the solid parts are pressed. Then begins the malolactic fermentation to stabilize the wine and which completes the wine making process and the start of the aging of the wine.

Aging Process: The wines of the château La Haye are aged in oak barrels according to the nature of the produced wine and based on its finesse, the strength of its tannins and its fruit. The barrels are manufactured from French oaks coming from different regions and from different coopers. The wines are rarely drawn during their aging, but are subject to regular tastings in order to follow their evolution. The blending, give birth to three wines in the range. After the blending, the wines have to be conserved in tanks for about 3 months in order to obtain a nice harmony before they are bottled.

Aroma/Palate: Aromas of pineapple, peaches, and citrus; well balanced with a pleasant crisp finish

Serving Temp: 8°-10°C/46°-50°F

