

. Estephe Cru Bourgeois, 2008



Château La Haye is to be called the first wine. With a discreet wood it is always provided with notes of black fruit. Since 1932, it is classified as a Médoc Crus Bourgeois and is still worthy of that name even after the review of 2008

Varietals: 72% Merlot, 20% Cabernet Sauvignon, 8% Petit Verdot

Vintage: 2008

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: Thermo-regulated stainless steel tanks with pumping – over; malolactic fermentation takes place in tanks

Aging Process: 12-16 months in French oak barrels, 30% new oak

Aroma/Palate: Deep ruby-red with shades of violet. Pleasant, seductive, expressive, slightly woody. Cassis, violet and spices. Soft finish.

Serving Temp: 18°-20°C/64°-67°F

contact Us

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