

2017

CHÂTEAU HAUT BIRAUD

ORGANIC BORDEAUX RED

MADE FROM ORGANIC GROWN GRAPES

THE STORY

The region Entre-Deux-Mers forms a triangle of land constituting the convergence of the rivers Dordogne and Garonne. This 70 acres property created in 1930 is managed by the 3rd generation of the Solan family.

TASTING NOTES

Beautiful dark ruby color. The nose reveals red fruits and berries aromas (morello Sherrie). The palate is elegant, complex, with notes of flowers, red fruits, chocolate, with a long finish. This Bordeaux provides a lot of roundness with a certain freshness and elegant tannins. The finish is long. The whole forms a great balance. A lovely wine that expresses complexity.

WINEMAKING

Made from Clay-limestone soils, This is a blend from Merlot and Cabernet Sauvignon grapes, carefully picked at full maturity before being vinified in the cellars. Maceration for 3 weeks followed by a maturation of 8 months to refine its tannins, A small part of the final blend is matured in oak for 6 months.

FOOD PAIRING

This wine will go well with chicken salad, pulled-pork, shepherd's pie, vegetables cooked in sauce & aged cheese.

GRAPE VARIETIES

40% Cabernet-Sauvignon
60% Merlot

