



CHATEAU LA HAYE

SAINT-ESTÈPHE

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Fiche technique, millésime 2012



- Soil: Deep gravel and clay
- Blending: 45 % Merlot, 45 % Cabernet Sauvignon
5 % Petit Verdot, 5 % Cabernet Franc
- Age of the vines: Between 40 & 50 years
- Vinification termo regulated in steel tanks
- Cold fermentation 4 to 7 days
- Fermentation temperature: from 23° to 24° C maximum
- Vatting time: 14 to 21 days
- Ending hot macération : 7 to 14 days
- Malolactic fermentation in steel tanks
- Maturing: 100% en oak barrels, 70% of them are new
12 months for the merlots and 14 months for the cabernets
- Racking: none
- Fining: none
- Setting: very light before bottling
- Bottling: at property
- Œnologist: Eric Boissenot. - Marc Quertinier
- Commercialization: France & Export

The Woody shading smell of the nose is mingled with the expressive aromatic freshness of the wine that has a predominance of black fruits. The attack is rich. The balance on freshness that we felt on the nose is also notable at the mouth.

Tannins are powerful but no severe, giving to the wine a very elegant structure. As a whole, this wine reminds us that quite unexpectedly this vintage is still qualitative. This freshness and balance makes it more digest than those vintages of the past decade.