

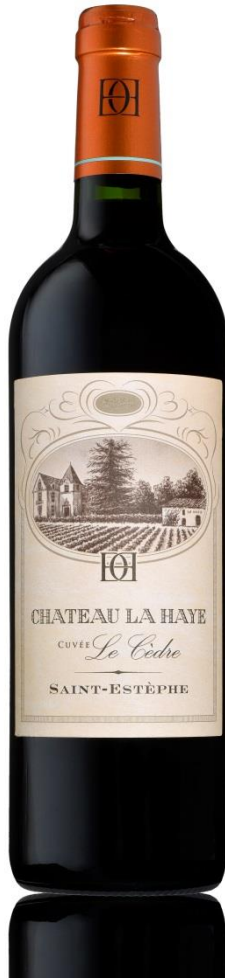


CHATEAU LA HAYE

SAINT-ESTÈPHE

## CUVÉE LE CEDRE PAR CHATEAU LA HAYE

Fiche technique, millésime 2014



*AOC Saint-Estèphe*

**Récompenses :**

- Argent au Concours Agricole de Bordeaux 2016
- Bronze au Concours Bourg Blaye 2016

- 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.
- Œnologues : Eric Boissenot.