



CHATEAU LA HAYE

SAINT-ESTÈPHE

MAJESTE

Fiche technique, millésime 2012



- Soil: Deep gravel
- Blending: 50 % Cabernet Sauvignon, 50 % Merlot
- Age of the vines: 50 years, rigorous selection of our best vines
- Vinification tempo 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% in new oak barrels, 18 months
- Racking: none
- Fining: none
- Setting: very light before bottling
- Bottling: at property
- Œnologist: Eric Boissenot
- Commercialization: France & Exportation

This wine with an intense garnet colour, has a complex nose with aromas of black fruits mixed with fines spicy notes... The attack is balanced, the tannins are soft and bring the whole volume and magnitude, for a mouth which is distinguished by its harmony and elegance.