

Chateau Haut Colomiber NV

TASTING NOTES

The nose exhibits perfumes of mocha, vanilla and toast. The mouth is rich with notes of ripened fruits.

FOOD PAIRING

It is a delicate wine, perfect to drink with roasted lamb and with aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name:	Premieres Cotes de Blaye
Vineyard size:	118 acres
Soil composition:	Chalk, clay
Vines/acre:	1821
Yield/acre:	1.6 tons
Year vineyard planted:	1975
Bottles produced of this wine:	250000

WINEMAKING & AGING

Varietal composition:	90% Merlot, 10% Malbec
Fermentation container:	Cement tanks (thermo regulated)
Length of alcoholic fermentation:	10 days
Fermentation temperature:	77 - 80.5 °F
Length of maceration:	20 - 30 days days
Malolactic fermentation:	Yes
Type of aging container:	Oak barrels
Size of aging container:	225
Age of aging container:	1/3 New
Type of oak:	French
Length of aging before bottling:	8 - 12 months

NO
IMAGE
AVAILABLE

PRODUCER PROFILE

Estate owned by: Emmanuel & Olivier
Chety
Winemaker: Emmanuel & Olivier Chety
Total acreage under vine: 118
Estate founded: early 1900
Winery production: 250,000 Bottles
Region: Bordeaux
Country: France