

Château Haut Canteloup

Alexandre BORDENAVE

Your main character trait ?

Sensitive and accommodating

Your favourite thing about wine ?

Conviviality, the festive side of things, an affection for culture and the land

Your motto ?

Live in the present and hope for the best for the future

The journey you'd like to go on ?

I'd like to cross the United States

Running Château Haut Canteloup is a family affair, and so is cultivating the vines. My brother and I are the seventh generation of winegrowers in the Bordenave family. The history of Château Haut Canteloup itself started in the 1970s when my grandparents took up direct sales. My parents then took over the vineyard and devoted a great deal of energy to developing and reorganising it. I joined the family business in 2003, taking it into the future: the estate now owns 51 hectares, managed with a constant focus on quality and ensuring that environmental concerns are addressed.



Château Haut Canteloup

BLAYE CÔTES DE BORDEAUX

Village : Fours

Total surface of the vineyard : 51 hectares

Type of soils : Clay-limestone

Blend of grape varieties : 85 % Merlot, 12 % Cabernet Sauvignon and 3 % Malbec

Wine vinification : Grapes graded by density after harvesting. Traditional vinification. Ten days' fermentation and three weeks' maceration. Grape varieties are blended after the maturing process. Aged in vats.

Tasting notes : Deep in colour, with a straightforward nose marked by toasted aromas. On the palate the attack is frank, leading into smooth, velvety tannins. It offers very ripe fruit, superbly generous and succulent. It is perfectly harmonious and exquisitely delicate. This is an indisputably accomplished wine that can be kept for a while in the cellar if wished.

Wine and Food pairing : Charcuterie

Awards :

Vintage 2014 : Gold medal Concours Général Agricole de Paris 2016, Gold medal Concours de Bordeaux - Vins d'Aquitaine 2015, Gold medal Sakura Awards 2016, 88 points WINE ENTHUSIAST

Vintage 2015 : Gold medal Concours Général Agricole de Paris 2017