

Château Haut Cormier

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Which animal would you be ?

A bird

Your favourite thing about wine ?

Oenology

The natural gift you would like to have ?

To be able to act

The journey you'd like to go on ?

I'd like to do a world tour

As passionate about wine as my great-grandfather, in the 1980s I took over the family estate founded in 1904 and called at the time Le Cormier. With a desire to continue producing quality wines, I have bought new plots and restructured the entire vineyard, massively replanting the finer grape varieties and modernising the cellars. I'm proud to continue writing the history of this family estate, which I have renamed Château Haut Cormier to give it the recognition that it merits.



Château Haut Cormier

BORDEAUX

Village : Saint Aubin de Blaye

Total surface of the vineyard : 13 hectares

Type of soils : Sandy gravel

Blend of grape varieties : 95 % Merlot, 5 % Cabernet Sauvignon

Wine vinification : Traditional vinification, barrelling, maceration prior to fermentation if possible, alcoholic fermentation with pumping over, running off.

Tasting notes : A pretty colour with deep purple glints. A subtle nose with fresh fruit and woody and spicy aromas, some amylic notes. The palate is appealing for its pleasant tannins, its fruit, its generous fleshiness. The whole is well integrated, harmonious, with a beautifully fresh, fruity finish.

Wine and Food pairing : White meats with sauce

Awards :

Vintage 2015 : Silver medal Concours International des Vins de Féminale 2016, Gold medal Concours des Vinalies Nationales 2016, Gold medal Gilbert et Gaillard 2016

Vintage 2016 : Gold medal Frankfurt International Wine Trophy 2017, Bronze medal Concours International de Paris



Château Haut Cormier

BORDEAUX SUPERIEUR

Village : Saint Aubin de Blaye

Total surface of the vineyard : 13 hectares

Type of soils : Sandy gravel

Blend of grape varieties : 95 % Merlot, 5 % Cabernet Sauvignon

Wine vinification : Traditional vinification, barrelling, maceration prior to fermentation if possible, alcoholic fermentation with pumping over, running off, malolactic fermentation

Tasting notes : The colour is deep, the nose offers aromas in which wood and ripe cherry mingle. The palate is fresh, with supple, well-integrated tannins giving amylic notes and good sweetness. The wine as a whole is generous and fresh.

Wine and Food pairing : Moussaka

Awards :

Vintage 2015 : Gold medal Concours International de Lyon 2016, Gold medal Gilbert et Gaillard 2016, Silver medal Concours des Vinalies Nationales 2016, Silver medal International Wine Challenge Vienna 2016

Vintage 2016 : Gold medal Concours International de Lyon 2017, Gold medal Concours Régional des Vins du Sud-Ouest (Castelsarrasin) 2017



VIGNOBLES
GABRIEL
& Co