



Château Haut Landon

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Your main character trait ?

I'm dynamic and spontaneous

Your favourite activity ?

Walking in the countryside

Your motto ?

All work gives results

The journey you'd like to go on ?

I'd like to go to New Caledonia

We had been established at Château Haut Landon for almost a decade when in 1997 we decided to take over from our parents at Château Plaizirs. They had owned the estate since 1981 and planted the whole vineyard. Their skills were very traditional: my father even aged his wines in huge barrels called foudres. After taking over, we have expanded and modernised the estate. Today it covers 38 hectares and we have set up our storage and vinification cellars there.



Château Haut Landon

BORDEAUX SUPÉRIEUR

Village : Mazion

Total surface of the vineyard : 33 hectares

Type of soils : Clay-limestone for the most part with some plots with gravel deposits

Blend of grape varieties : 74 % Merlot, 11 % Cabernet Sauvignon and 15 % Malbec

Wine vinification : Cold maceration for 3-4 days prior to fermentation. Turbo-punching of the cap for gentle extraction. Length of maceration adapted according to the year. Aged in cement and stainless steel vats.

Tasting notes : The colour is beautifully intense. The nose opens with spicy, very harmonious notes of peanut. The attack is supple in the mouth, accompanied with fine tannins that give a most interesting sweetness. The long finish ends on a harmonious note of ripe fruit and wood.

Wine and Food pairing : Duck

Awards :

Vintage 2015 : Gold medal Concours International de Lyon 2016, Gold medal Citadelles du Vin 2016, Gold medal Gilbert & Gaillard 2016, 88/100 Blind Tasted by Andreas Larsson

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



Château Haut Landon

BORDEAUX

Village : Mazion

Total surface of the vineyard : 33 hectares

Type of soils : Clay-limestone for the most part with some plots with gravel deposits

Blend of grape varieties : 100% Sauvignon blanc

Wine vinification : Pneumatic pressing, cold racking, cold fermentation between 16 and 18°C. Regular temperature checks. Aged in concrete and stainless steel vats.

Tasting notes : A luminous colour. The nose opens with aromas of grapefruit; the palate has the fine tautness, minerality. The whole is bound together with intense citrus aromas. This modern style promises some brilliant future vintages.

Wine and Food pairing : White fish

Awards :

Vintage 2016 : Gold medal Gilbert and Gaillard 2017, more results to come



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