



Château Haut Cormier

Stéphane HERVE

Which occupation do you prefer?

Being in my vineyards, fishing, spending time with my daughter

The animal you would like to be? A tiger

What do you like in wine? Wine breeding, cellar work

The gift of nature that you would like to have?
To be able to predict the future

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 2017:

GOLD GILBERT ET GAILLARD 2018

GOLD CHALLENGE INTERNATIONAL DU VIN 2018

GOLD FEMINALISE 2018

SILVER CWSA 2018

SILVER LYON 2018

SILVER ELLE À TABLE 2018

SILVER AWC VIENNA 2018

BRONZE INTERNATIONAL WINE AWARDS 2018

BRONZE ACADÉMIE DES VINS ET DE LA GASTRONOMIE FRANÇAISE 2018

PALME WINE & FOODING PAIRING - LONDON 2018

Vintage 2018:

GOLD JAPAN COMPETITION 2019

GOLD SHANGHAI COMPETITION 2019

SILVER CWWSC 2019

SILVER CWSA 2019

SILVER PRIX PLAISIR 2019



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 2017:

GOLD GILBERT ET GAILLARD 2018

GOLD LYON 2018

GOLD FRANKFURT 2018

SILVER CWSA 2018

SILVER INTERNATIONAL WINE AWARDS 2018

SILVER ACADÉMIE DES VINS ET DE LA GASTRONOMIE FRANÇAISE

2018

SILVER FEMINALISE 2018

SILVER AWC VIENNA 2018

BRUXELLES 2018 79,9/100

<u>Vintage 2018</u>:

GOLD GILBERT ET GAILLARD 2019

GOLD LYON 2019

GOLD JAPAN AWARDS 2019

GOLD JAPAN COMPETITION 2019

SILVER SINGAPOUR COMPETITION 2019

SILVER SHANGHAI COMPETITION 2019

SILVER ELLE A TABLE 2019

BRONZE CWSA 2019

BRONZE PRIX PLAISIR 2019

