

Château Haut Vieux Chêne

Bertrand ROY

Your main character trait ?

I'm generous and positive

Your favourite thing about wine ?

I like diversity

The quality you most appreciate in friends ?

Sincerity

The natural gift you would like to have ?

Healer

600 years old! That's the age of the old oak planted on our land, to which the Château pays tribute. It's there to remind us of the estate's history. When my family bought it in 1879 the Chalet Régner, as it was formerly known, grew oak for timber. They replaced these with Ugni Blanc vines. I am the fourth generation of the Roy family on the estate, and perpetuate our expertise while diversifying. In 1994 I decided to change the name and restructure the vineyard: today, 80% of our 10 hectares are planted to Merlot.

Château Haut Vieux Chêne BORDEAUX

Village : Saint Aubin de Blaye

Total surface of the vineyard : 10 hectares

Type of soils : Sandy

Blend of grape varieties : 80 % Merlot, 10 % Cabernet Sauvignon and 10 % Cabernet Franc

Wine vinification : Yeasting, pumping over and delestage adapted to suit the structure of the wine. Perfect control of temperatures. Three weeks' fermentation. Aged in cement and stainless steel vats.

Tasting notes : Clear and bright in colour. The nose is ripe, combining floral notes with fruit and fine minerality. In the mouth the attack is firm and fresh. The structure is pleasant and harmonious both as it develops and in the finish. A delightful wine.

Wine and Food pairing : Red meat with sauce

Awards :

Vintage 2016 : Silver medal Concours Régional des Vins du Sud-Ouest (Castelsarrasin) 2017, Silver medal Challenge Millésime BIO 2017, Silver medal Frankfurt International Wine Trophy 2017

Vintage 2017 : Gold medal CWSA 2018, Gold medal Amphore 2018, Gold medal Expression des Vignerons Bio Nouvelle Aquitaine 2018, Gold medal Féminale 2018, Gold medal Frankfurt 2018, Bronze medal International Wine Awards 2018, Bruxelles 2018 84/100

