

Château Haut Bigord

Damien Lorteau

What do you most value in your friends?

That they are there for me

What is your main failing?

I'm a little obsessive

What is your favourite occupation?

I love sport; I play handball in a club

Which country would you like to live in?

I would like to live in New Zealand for its fabulous landscapes

Château Haut Bigord is a property that has been in my family for three generations. Successive members of the family have put their hearts into developing and expanding it. I decided to take over from my parents after finishing my studies. I run the estate, which has been organic since 2013, with great pride and dedication.



Château Haut Bigord

BLAYE CÔTES DE BORDEAUX

Village: St Androny, Reignac

Total surface of the vineyard: 12 hectares

Type of soils: Clay-limestone and sandy-clay soil

Blend of grape varieties: 80% Merlot and 20% Cabernet Sauvignon

Wine vinification: Grape sorting, low-temperature fermentation without added sulphur. Ageing in concrete vats for 6-8 months and bottling 10 months after harvest without adding SO₂.

Tasting notes: The colour is intense garnet, the very open nose evokes beautifully ripe red berries and the palate is fleshy with a high-quality tannic structure. Aromas of lovely, juicy red fruit come through, combined with delicate notes of cedar. The finish is long, with toasted notes.

Wine and Food pairing: Veal paupiettes

Awards: More results to come



Les Vieux Moulins

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Awards:

Vintage 2016: Gold medal Frankfurt International Trophy 2017, Gold Medal Gilbert et Gaillard 2017, Silver medal AWC Vienna International Wine Challenge 2017



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