

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:

Vintage 2017 : Gold medal Gilbert et Gaillard 2018, Gold medal Académie des Vins et de la Gastronomie Française 2018, Silver medal AWC Vienna 2018, Silver medal Degustation d'Été de Mundus Vini Biofach 2018, Silver medal Challenge Millesime Bio 2018