



# 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 GILBERT ET GAILLARD 2018

GOLD ACADÉMIE DES VINS ET DE LA GASTRONOMIE FRANÇAISE 2018

SILVER DEGUSTATION D'ETE DE MUNDUS VINI BIOFACH 2018

SILVER CHALLENGE MILLESIME BIO 2018

SILVER INTERNATIONAL WINE AWARDS 2018

SILVER AWC VIENNA 2018

Vintage 2018 :

GOLD GILBERT ET GAILLARD 2019

GOLD JAPAN AWARDS 2019

SILVER CWWSC 2019

