



Château Haut Bigord

Damien LORTEAU

What do you most appreciate in friends?

They are there for me

What is your main failing?

I'm a little bit obsessive.

What is your favorite occupation?

I love sports 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 an estate 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 officially in 2013 after my studies and three years abroad. I run the estate, which has been organic since I arrived, with great pride and dedication. The vineyard is a true mosaic of terroirs, as it is a reunion of my two grandfathers' vines. That gives complexity to my wine.



Château Haut Bigord

BLAYE CÔTES DE BORDEAUX

Village: Reignac, Anglade

Total winegrowing area: 19 hectares

Terroir: Soil of sandy-clay and clay-limestone – Subsoil of clay-limestone – 45-meter-high – South-West sun exposure – 25-year-old vines

Winemaking and ageing: Mechanical harvest at the end of September. Grape-sorting. Traditional winemaking, low-temperature fermentation. No added sulphur. Pumping-overs and delestage. In vats for 3 weeks. Ageing in concrete vats.

Blend: 80% Merlot 20% Cabernet Sauvignon



Tasting comments: The colour is intense garnet. The very open nose evokes ripe red berries. 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.

Food and wine pairings: Veal paupiettes

Awards:

Vintage 2022:

- GOLD CHINA AWARDS 2023 (LBCBR2022)
- GOLD JAPAN AWARDS 2023 (LBCBR2022)
- GOLD LONDON AWARDS 2023 (LBCBR2022)

Vintage 2021:

- GOLD JAPAN AWARDS 2023 (LBCBR2021)
- GOLD 70 MILLIONS DE DEGUSTATEURS 2023 (LBCBR2021)
- GOLD LYON 2022 (LBCBR21)
- GOLD LONDON AWARDS 2022 (LBCBR2021)
- GOLD SINGAPOUR COMPETITION 2022 (LBCBR2021)
- GOLD TAIÏWAN AWARDS 2022 (LBCBR2021)
- GOLD CHINA AWARDS 2023 (LBCBR2021)
- SILVER LONDON AWARDS 2023 (LBCBR2021)
- SILVER AMERICA AWARDS 2022 (LBCBR2021)
- SILVER JAPAN AWARDS 2022 (LBCBR2021)
- SILVER INTERNATIONAL ORGANIC AWARDS 2022 (LBCBR2021)