



Château Haut Lignac Jean-François RÉAUD

Your favorite thing about wine? Its finesse, its complexity

Your favorite activity?

I like meeting up with friends for a drink

The quality you most appreciate in friends?

<u>Letting go</u>

The natural gift you would like to have?

To be a musical genius

Located in the village of Saint-Androny, the vineyard of Château Haut Lignac counts 35 hectares of vines, mostly planted with Merlot and Cabernet Sauvignon. The name of the estate comes from the name of its exact location and it benefits from its clay-limestone soils. Sébastien Ninaud, the owner, has given his trust to make Chateau Haut Lignac wine. Today, we work hand in hand to make of this vineyard a safe value of Blaye Côtes de Bordeaux appellation depicting the local terroir.





Château Haut Lignac

BLAYE CÔTES DE BORDEAUX

Village: Saint Androny

Total winegrowing area: 35 hectares

Terroir: Clay-limestone

Winemaking and ageing: Cold maceration depending on the quality of the grapes. Slow start of alcoholic fermentation with 2 to 3 times a day and then shedding. 3-week soft maceration at 22°C. Maturing in cement tank.

Blend: 90% Merlot, 10% Cabernet Sauvignon.





Tasting comments: The color is a beautiful deep purple. On the nose, aromas of spices and ripe black fruits. The palate is fresh and smooth fruitiness coated with polished tannins.

Food and wine pairings: Spiced chicken.

Awards:

Vintage 2021:

GOLD TAÏWAN AWARDS 2022 (LBCBR2021)

GOLD CHINA AWARDS 2023 (LBCBR2021)

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)

SILVER LONDON AWARDS 2023 (LBCBR2021)

SILVER AMERICA AWARDS 2022 (LBCBR2021)

SILVER JAPAN AWARDS 2022 (LBCBR2021)

SILVER INTERNATIONAL ORGANIC AWARDS 2022 (LBCBR2021)

Vintage 2020:

OR - COUP DE COEUR FEMINALISE 2022 (LBCBR2020)

GOLD ASIA IMPORT NEWS AWARDS 2022 (LBCBR2020)

GOLD FEMINALISE 2022 (LBCBR20)

GOLD BERLINER WINE TROPHY 2021 (LBCBR2020)

GOLD CHINA AWARDS 2021 (LBCBR2020)

GOLD JAPAN AWARDS 2021 (LBCBR2020)

GOLD 70 MILLIONS DE DEGUSTATEURS 2021 (LBCBR2020)

SILVER BORDEAUX 2022 (LBCBR20)

SILVER FRANKFURT 2021 (LBCBR2020)

SILVER LYON 2021 (LBCBR20)

BRONZE BORDEAUX 2022 (LBCBR2020)