



## Château Haut Canteloup

Alexandre BORDENAVE

**Your main character trait?**

Sensitive and accomodating

**Your favorite thing about wine?**

Conviviality, the festive side of things, affection for culture and the land

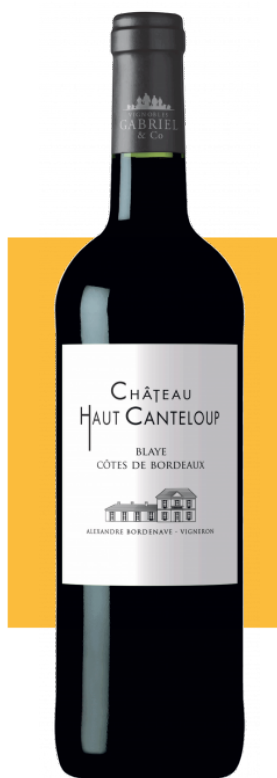
**Your motto?**

Live in the present and hope for the best for the future

**The journey you'd like to go on?**

I'd like to travel across the United States of America

Running Château Haut Canteloup is a family affair, and so is cultivating the vines! My brother, Vincent, and I are the seventh generation of Bordenave winegrowers to work on these lands. The history of Château Haut Canteloup itself started in the 1970s when my grandparents took up direct sales. Then, my parents, Catherine and Sylvain, took over the vineyard and devoted a great deal of energy to developing and reorganizing it. I joined the family business in 2003, and I am proud to participate to its durability. With my parents and brother, we manage the vineyard with constant focus on quality, and ensuring that environmental concerns are respected.



## Château Haut Canteloup

**BLAYE CÔTES DE BORDEAUX**

**Village:** Fours et Saint-Palais-de-Blaye

**Total winegrowing area:** 49 hectares

**Terroir:** Soils of clay-limestone and sandy-clay-silt - Subsoils of limestone, silt and hardpan - 15-meter-high or 80 - South/south-west sun exposure - 21-year-old vines

**Winemaking and ageing:** Mechanical harvest at mid-september. Grapes sorted by density after harvesting. Traditional vinification. Ten days' fermentation and three weeks' maceration. Grape varieties are blended after the ageing process. Mixed ageing in vats and barrels.

**Blend:** 90% Merlot, 10% Cabernet Sauvignon

**Tasting comments:** Deep in colour, with a straightforward nose marked by toasted aromas. On the palate the attack is frank, leading to smooth, velvety tannins. It offers very ripe fruit, generous and juicy. It is perfectly harmonious and delicate. This is an accomplished wine that can be kept in the cellar.

**Food and wine pairings:** Charcuterie

