



Château Haut La Garde

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Your main character trait?

I'm resolute

Wich animal would you be?

A migrating bird

Your favorite thing about wine?

The annual cycle

Your current state of mind?

Relaxed

The property has been in my family since the 1920s-1930s, and a large part of its history is due to my father: he ran the estate for nearly 40 years before passing it on to me in 2007. Without hesitation but with determination, I continue the work he started on the 27 hectares of red vines of the Château Haut La Garde, four generations after my great-grand-father created the vineyard.



Château Haut La Garde

BLAYE CÔTES DE BORDEAUX

Village: Saint Seurin de Cursac

Total winegrowing area: 27 hectares

Terroir: Clay-limestone soils - 20-meter-high - Slopes of La Garde - 35-year-old vines

Winemaking and ageing: Mechanical harvest with integrated sorting. Pumping over and delestage adapted to suit the structure of the wine. Full control of temperatures. Ten to twenty days of fermentation between 25 and 30 Celsius degrees. Ageing in concrete vats.

Blend: 70% Merlot, 25% Cabernet Sauvignon, 5% Malbec.

Tasting comments: A concentrated, deep purple in colour. The nose of ripe fruit clearly evokes the flesh of cherries, promising a powerful wine. In the mouth the attack is lively and red fruit quickly comes to the fore, leading into smooth tannins. The style gives pride of place to the character of the appellation.

Food and wine pairings: Game.

