



## 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

**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

