



Château Haut Vieux Chêne

Bertrand ROY

Your main character trait?

I'm generous and positive

Your favorite thing about wine?

I like diversity

The quality you most appreciate in friends?

Sincerity

The natural gift you would like to have?

Healer

600 years old ! That's the age of the old oak planted on our land, to which the Château pays tribute. It's there to remind us of the estate's history. When my family bought it in 1879, the Chalet Régner, as it was formerly known, grew oak for timber. They replaced these with Ugni Blanc vines. I am the fourth generation of the Roy family on the estate to perpetuate our expertise while diversifying.



Château Haut Vieux Chêne

BORDEAUX

Village: Saint-Aubin-de-Blaye

Terroir: Sandy gravel soils and clay-sandy subsoils - east/east-south sun exposure - 28-year-old vines

Winemaking and ageing: Mechanical harvest at the beginning of september. Traditional winemaking in stainless-steel and concrete vats. Cold maceration according to the grapes quality. Slow start of fermentation with 2 to 3 pumping-over per day then delestage. Soft maceration during 3 weeks at 22 Celsius degrees. Ageing with wood input.

Blend: 100% Merlot

Tasting comments: A beautiful deep colour with purple glints. The nose is ripe of dense fruit, emphasised by spicy, woody notes. On the palate, the frank attack softens with well-integrated tannins. An expression of ripe fruit is underpinned with freshness. Velvety and pleasant in style, with great generosity.

Food and wine pairings: Red meat with sauce

