

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, Saint Androny, Eyrans

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: Deep garnet colour. The nose is very expressive, revealing aromas of ripe red berries. The palate is full-bodied, supported by a high-quality tannic structure. Juicy, generous red fruit flavours shine through, offering a pure expression of the fruit.

Food and wine pairings: Grilled veal chop

