

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

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 colour. The nose is marked by toasted notes. The palate opens with a lively attack, followed by smooth, velvety tannins. Ripe, juicy fruit brings generosity to the wine, leading to a harmonious and elegant finish. A beautifully crafted wine with excellent ageing potential.

Food and wine pairings: Porcini mushroom and Parmesan risotto

