

Château Haut Cormier

Sébastien LAFITTE.

The animal you would like to be?
A bird

What do you like in wine?
Oenology

The gift of nature that you would like to have?
Play a role

The trip you would like to do?
Go around the world

As passionate about wine as my father, Roger, I took over the family estate he had founded, in 2005. He created the name "Haut Cormier" in the 1980s in reference to the first parcel my parents purchased. Since my arrival, the vineyard of 25 hectares expanded up to 39, with the great support of my mother, Josette. We quickly decided to bottle our wines at the farm in order to control quality and chose distribution. Today, I am proud to continue the story of my father's estate!



Château Haut Cormier

BORDEAUX

Village: Saint-Aubin-de-Blaye

Terroir: Clay-gravels and sandy-clay soils - Subsoils of deep gravels - 45 meters high - 25-year-old vines

Winemaking and ageing: Mechanical harvest at the end of September / beginning of October with integrated sorting. Traditional vinification: yeasting, enzyme input, settling, pumping-over, delestage, cold maceration. Ageing in concrete and stainless steel vats.

Blend: 95% Merlot, 5% Cabernet Sauvignon

Tasting comments: Deep colour with purple highlights. The nose is subtle, revealing fresh fruit aromas with notes of oak, spice and delicate estery hints. The palate is appealing, with supple tannins, fresh fruit and a generous texture. The wine is harmonious, finishing with bright, refreshing fruit character.

Food and wine pairings: Chicken supreme with morel mushrooms

