

Château Haut Vieux Chêne

Bertrand ROY

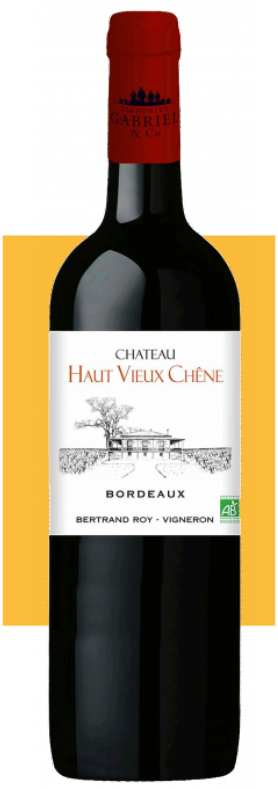
Your main character trait?
I'm generous and positive

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 harvesting in early September. Traditional vinification in stainless steel and concrete tanks. Cold maceration depending on grape quality. Slow start to alcoholic fermentation, with pumping over 2 to 3 times a day, followed by rack and return. Gentle 3-week maceration at 22°C. Ageing with oak chips.

Blend: 100% Merlot

Tasting comments: Deep colour with purple highlights. The nose is ripe, revealing concentrated fruit aromas with delicate hints of spice. The palate opens with a lively attack, leading to smooth, well-integrated tannins. The ripe fruit retains excellent freshness, resulting in a velvety, generous and highly enjoyable wine.

Food and wine pairings: Hanger steak with shallot sauce, gratin dauphinois, tomme de Savoie cheese

