

Xavier Flouret™

Quai Lumière 2015



WINEMAKER
WINERY
APPELLATION
COUNTRY
GRAPE VARIETAL

Jacques-Henri Bravard
Château Haut-Meneau
Blaye Côtes de Bordeaux
France
50% Cabernet Sauvignon - 50% Merlot



HISTORY

Château Haut-Meneau is located in the heart of the Côtes de Blaye, the oldest producing region in Bordeaux. The Château Haut-Meneau, established in 1825, earned the “Cru Bourgeois” distinction in 1873. Purchased in 1988 by Jean-Paul Bravard (owner of cellars in Normandy) and subsequently taken over by his son, Jacques-Henri in 1998, the Château now holds 10 hectares.

TERROIR

The soil is clay and chalk. The Château is situated on a crest “the small mount” for which the Château is named. The climate is maritime with mild and rainy winters, hot and stormy springs, warm summers and mild autumns.

VITICULTURE & VINIFICATION

The 30-year-old vines, planted at a density of 5,500 vines per hectare, yields at 35Hl / hectare. Without adding yeast, soft extraction of aqueous 5 days before the fermentation. Maceration within 4 weeks. The traditional fermentation takes place in traditional vats for 4 months.

AGING

12 months in old oak barrels, then 2 months in the stainless steel vats, and finishes with 6 months in the bottles.

VINTAGE

After a beautiful spring and a very hot summer, the grapes were ripe very early and the harvest was done in great conditions from September 14th- 24th.

STYLE

Eye: Deep purple color.

Nose: Complex aromas of red fruits along with roasted characteristics of coffee, chocolate and vanilla.

Palate: Good structure with fine and silky tannins that give it a pleasant finish.

FOOD PAIRING

Best with fish and shellfish. Superb with white meats and goat cheeses.

WHEN TO DRINK

Now and up to 10 years, all year long.

TECHNICALS

Alcohol: 13.5%, Total acidity: 5.24 g/l, PH: 3.57, Residual sugar: 0.7 g/l

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