

Xavier Flouret™

Quai Lumière 2020



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 limestone. 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 40-year-old vines, planted at a density of 2,024 vines per acre (5,000 vines per hectare), yields at 2.60 tons/ acre (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 6 months in the stainless steel vats.

VINTAGE

A dry year giving concentrated and fruity wines with high alcoholic degrees, and the harvest began on October 3rd.

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. An elegant and classic Bordeaux. Blackberries and spices with a smooth tannic structure.

FOOD PAIRING

Great with red meats, rich sauce dishes, cheeses, and chocolate.

WHEN TO DRINK

Now and up to 10 years, all year long.

TECHNICALS

Alcohol: 14%, Total acidity: 5.65 g/l, PH: 3.37, Residual sugar: 0.4 g/l

PRODUCTION

224 cases

Imported and distributed by **COGNAC One**

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