

CHATEAU FLEUR HAUT GAUSSENS 2016

Appellation Bordeaux Supérieur

~ Background ~

Chateau Fleur Haut GausSENS is located in VéraC, in the Fronsac region of Bordeaux. It has belonged to the Lhuillier family for 3 generations.

Since 1990, the family has embarked on an extensive renovation program to improve the vineyards and cultivation methods. Significant investments have been made since 1997 to completely modernize the winemaking facilities. They use slow, finessed vinification processes that result in well-balanced, outstanding wines of consistent quality that continue to improve each year.



~ Viticulture ~

The Lhuillier family has introduced intelligent, sustainable farming methods using organic fertilizers and herbicides.

- **85% Merlot, 10% Cabernet Franc and 5% Malbec**
- 30 hectares with the vines planted on south-facing slopes
- Average vine age is 30 years
- Soil: clay-limestone
- Density of 5,000 vines/hectares
- Yield of 45 Hl/hectare
- Debudding and green harvest to reduce yields and concentrate fruit.
- Leaf thinning to promote optimal ripeness.
- Manual harvest over a 10 day period when each individual parcel is at its ripest



90 pts. The 2016 Chateau Fleur Haut GausSENS is a blend of 85% Merlot, 10% Cabernet Franc/Cabernet Sauvignon and 5% Malbec. There is initially a soupçon of small reduction on the nose, although this soon blows away to reveal attractive blackberry, cedar and woodland scents. The palate is medium-bodied with grippy tannins on the entry that lacquer the mouth. But there is also plenty of freshness here, very focused with impressive body and density on the finish. What a superb Bordeaux Supérieur! This is worth hunting down.



92 Points. An attractively perfumed, wood-aged wine, this is ripe and developing well. Plush tannins and ripe fruits show both plenty of freshness and the still-solid structure. This will be a fine wine in the years to come, so just wait to drink until 2021.



~ Winemaking ~

- Two step sorting, with a machine blower, then manually by a 12 person team results in pure, clean grape selection
- Cool maceration for 8 days at 10-12°C
- Vinification of 3-4 weeks in thermo-regulated stainless steel tanks.
- Malolactic fermentation in new barrels.
- Stirring of the lees.
- Aged 8 months with 50% new French oak
- Final blending after ageing process.
- No filtering or fining. Very light sediment.

Upgraded to Bordeaux Supérieur in 2003.

~ Tasting Notes ~

Lovely deep purple robe. Intensely fruity, complex nose of vanilla, cocoa and fresh herbs. On the palate, direct and straightforward with good fruit and very good structure. An easy-to-drink, perfect with any meat dish or full-flavored cheese.

