



Benoît Dubourg, winemaker



CHATEAU HAUT GAUDIN 2019 AOP Bordeaux Supérieur

— Background —

In 1870, the Dubourg family, enamored with the cultivation of Bordeaux wines, set their sights on the vineyards of Château Nicot located in Escoussans. The 1960s marked the arrival of Bernard and his wife Nadine, the 7th generation of the Dubourg family. In 1995, their son Benoit joined them to perpetuate the family history born 150 years ago. Today, he is the manager of Vignobles Dubourg, which he runs with passion. Situated on the right bank of the River Garonne, a little under 22 miles south of Bordeaux, Château Haut Gaudin has enjoyed an enviable reputation for over two hundred years. Its 15% of Malbec, in association with 65% of Merlot and 20% of Cabernet Franc, make Château Haut-Gaudin a Bordeaux Supérieur apart. This alliance of soils and grape varieties constitutes the richness of Château Haut-Gaudin. The will to preserve this land is also established by the conversion to organic farming on these parcels.

— Viticulture —

- **Average age of vines:** 25 years.
- **Soil:** limestone & clay.
- **Pruning method:** single guyot.
- **Yield:** 50 hectoliters per hectare.
- **Area planted:** 10 hectares.
- 65% Merlot, 20% cabernet Franc & 15% Malbec planted.
- Certified High Environmental Value in 2020.
- In Organic conversion.

— Winemaking —

- Stainless steel and traditional concrete vats.
- **Vinification:** traditional vinification with regular pumping over. Temperature control and a 2 to 3 weeks maceration period.
- **Ageing:** in underground vats for 12 months.
- Bottling at the property.
- 60,000 bottles produced annually.

— Tasting Notes —

A robe with a beautiful intensity with ruby reflections. The nose is marked by the expression of small red fruits and white flowers. The attack is fresh, with a nice suppleness and a beautiful roundness.



91 Points. A soft, subtle red with berry and chocolate character, as well as a hint of cappuccino that runs through the wine. It's full and layered with beautiful fruit and depth. Drink or hold.

