

Château Haut Pasquet White 2020

AOC Entre-Deux-Mers

~ Background ~

Situated on the right bank of the River Garonne, a little under 22 miles south of Bordeaux, Château Haut Pasquet has enjoyed an enviable reputation for over two hundred years. For over two centuries, the Dubourg Vineyards have been a family farm. Each generation has developed the company as regards the vineyard area as well as the level of marketing.

Bernard and Nadine Dubourg took over management of the family property in the late 60s, and have been joined by their children Benoit and Valerie. The property has continued to expand, by planting new vines and the acquisition of winemaking equipment of high performance and by the construction of new facilities. Production is divided in nine areas of different AOCs. Historically, they produce quality wines with a combination of modern and traditional techniques. The Château produces AOC Bordeaux from Escousans, in the heart of the Haut Benauges. The wines are supple and medium-bodied: the best of traditional Bordeaux at a great value price.



~ Viticulture ~

- **60% Sauvignon Blanc, 30% Sémillon, 10% Muscadelle.**
- This parcel is located on 8 ha of a terroir composed of limestone and clay.
- Vine age: 25 years.
- Yield of 60 hectoliters per hectare
- Single Guyot pruning



~ Winemaking ~

- Traditional vinification with maceration by cold pre-fermentation, crushing, and temperature control by thermo-regulation for 2-3 weeks.
- Maturing on fine lees with regular stirring.
- 12 hour maceration with the skins, 5 day cold tank storage and slow, temperature controlled fermentation.
- 10 months in stainless steel and French oak, 1/3 of which is new French oak.
- Regular pumping overs.
- Production: 10,000 cases.



~ Tasting Notes ~

Brilliant robe with light green reflects, powerful nose and flower notes. In the mouth, very well balanced and great freshness. Drink it fresh with a temperature around 10°C / 50°F.

