



Champagnes & Châteaux
QUALITY SINCE 1989

CHÂTEAU HAUT GROS CAILLOU 2015 St Émilion-Grand-Cru

Château Haut Gros Caillou is located in Saint-Sulpice-de-Faleyrens, to the south of Saint-Emilion, in the immediate vicinity of such prestigious Crus as Château Monbousquet.

In 1991, the property was acquired by Alain Thiénot, in a joint venture with James François, with the aim of extending the existing range of wines to include some of the noblest Bordeaux appellations. 2007 marked a fundamental step in this quest for quality, when Dourthe became part of the Thiénot Group. The valued expert input from the Dourthe team was asked to intervene both in the vineyard and winery. Today, the team plays a vital role in ensuring Saint-Emilion Grand Cru status across the entire portfolio of wines

Grape: 80% Merlot - 20% Cabernet Franc

Vineyard & Vinification Note:

Viticultural and winemaking practises have been optimised to retain the best possible varietal character. Regular and meticulous canopy management and yield control procedures limit the number of bunches per vine and improve the grape selection process by promoting uniform ripening in the grapes. These exacting standards are maintained through to harvesting ; the grapes are only picked when maturity levels have been monitored for each vineyard parcel, to ensure only perfectly ripe grapes are harvested.

Respecting fruit quality in order to reveal the integrity of the flavours is a philosophy actively pursued at Château Haut Gros Caillou.

Traditional fermentation in temperature-controlled stainless-steel tanks.

Ageing: 12 months – **Bottled:** April 2017

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Vintage 2015: After a promising start to the year, a dull, gloomy summer meant ripening got off to a slow start. Any worries were lifted towards the end of August with the arrival of exceptional, lasting weather conditions. While the quality of the vintage owes a great deal to the excellent late-season, a vintage of this quality would not be possible without considerable work in the vineyards earlier in the season to ensure pristine quality in the vines and stunning fruit. The Merlot and Cabernet Franc grapes take full advantage of the Indian summer, gaining colour, aromas and tannins throughout the ripening process. Harvesting got underway September 30th blissfully free from stress, with a 4-day reprieve between the last Merlot grapes and the Cabernet Franc, for which we awaited optimum ripeness before picking

Harvest: Merlot: September 24th ; **Cabernet Franc:** October 5th

Tasting Note:

Deep garnet color. The bouquet shows red fruits aromas, with a delicate hint of vanilla. The fleshy palate is seducing, with round and silky, well-balanced tannins.

Frédéric Bonnaffous, Dourthe Estates Director

Food Pairing:

Grilled or roasted meat (beef, mutton, rabbit), poultry and cheeses.