



Château Haut-Baradieu, Saint Estèphe, Bordeaux, France, 2011

Viticulture

A 3 hectare Estate on clay and gravel soil, the vines are an average of 25 to 40 years old and all grapes are manually harvested and sorted. Over several generations the Anney family brought this vineyard to the forefront of the wine scene.

Winemaking

A traditional fermentation in temperature controlled tanks which are stirred twice daily, then macerated for 21 days.

Tasting Note

This Saint-Estèphe has a reticent nose with touches of black olive and graphite. The soft supple palate shows fleshy black fruits and licks of toasty oak. Very well balanced and full of charm and complexity.

Food Matching

Roasted, braised or grilled meats like steak, veal, pork, beef and game.



Product code: 4951

Technical Details

Varieties:

Merlot
Cabernet Sauvignon

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Type: French Oak Barrels

% wine oaked: 100

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