

CHÂTEAU
DE LA
HUSTE

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FRONSAC

2022



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HUSTE

A New Dawn

A family story is being written on the highest point of the town of Saillans.

Owners of Château Dalem, Brigitte Rullier Loussert and her son Charles Pouvreau are proud to bring the particularities of Château de la Huste to light, family owned since 1870.

In perpetual search of excellence, they rely since 2022 on the expertise of Eric Boissenot, well-known oenologist, to reveal the superb terroir of Château de la Huste made of 15 hectares.

Château de la Huste literally translates into « small hill » in old French. Its asteriated limestone and clay terroir, combined with its altitude and its high proportion of 95% Merlot, reveals all the elegance of Fronsac.

Immersion in a Great Terroir

Château de la Huste's plots are located on a pedo-geological soil formation made of the famous asteriated limestone, in which you have fossilized starfishes. The creation of this winegrowing terroir goes back to the Oligocene era, 30 million years ago.

The soils are all limestone-clay and express different aspects of the terroir through the vine, depending on the strength of the clay, and above all on their proximity to the asteriated limestone layer at a depth of between 20cm and 150cm.

The late-ripening character of our terroir is a result of the significant water-retention capacity of the clay that heats up slowly.

Château de la Huste's hilly plateau (more than 55 meters altitude) complements its exceptional terroir, alongside the used plant material (grape variety, rootstock, age of the vine, exposition, slope...) and the vineyard management developed by the team.

Château de la Huste grape types, predominately Merlot, have found their perfect home in strong clay soils. The molasses soils combined with asteriated limestone give the wines power and tension, as well as a deep meatiness.