



CHÂTEAU de la HUSTE

VINTAGE 2018

Throughout a very rainy but warm springtime, we observed a flowering that was both spread out and accomplished. The dry summer that followed transformed this vintage and the choice of the picking date was the key to success. 2018 is in line with the 2015 and 2016...a great one!

Appellation	Fronsac
Surface	18ha
Average age of the vines	40 years
Average yield	41hl/ha
Terroir	55 meters high plateau located in the village of Saillans. Asteriated limestone and clay, molasse du Fronsadais.

Blend	Merlot : 90 % / Cabernet Franc : 10 %
Harvest	Hand-picked - total destemming - density sorting table
Vinification	Vatting time : 28 days Fermentation in temperature controlled stainless steel vats and concrete vats.

Ageing 8 months in french oak barrels : 1/3 new and 2/3 one wine old.

Tasting notes Deep garnet-purple colored. Ripe red and black berry fruits, spice, and incense notes.

