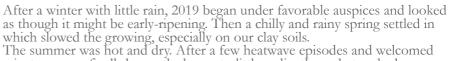


CHÂTEAU de la HUSTE





rainstorms, we finally began the harvest a little earlier than what we had expected.

Given the full phenolic maturity and the natural concentration, the objective was to favor the fruit and the freshness: Long vinifications, low temperatures, very little extraction.

2019 is complex, fleshy and extraordinarily elegant in its tannic constitution.

Appellation	Fronsac
Surface	18 ha
Average age of the vines	40 years
Yield	41hl/ha

Terroir 55 meters high plateau located in the village of

Saillans.

Asteriated limestone and clay, molasse du Fronsadais.

Blend	Merlot : 95% /	Cabernet Franc :	5%
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Harvest 100% hand-picked harvest Densimetric sorting table

Vinification Vatting time: 21 days average

Fermentation in concrete and stainless

steel vats

Ageing time 6 months in two years old franch oak

barrels.

The 2019 Château De La Huste has a great perfume of violets, flowery incense, blueberries, and blackcurrant. Tasting Notes

With a medium-bodied richeness, ripe, silky tannins, and terrific balance, as well

as mid-palate depth.

