



CHÂTEAU de la HUSTE

VINTAGE 2019

After a winter with little rain, 2019 began under favorable auspices and looked as though it might be early-ripening. Then a chilly and rainy spring settled in which slowed the growing, especially on our clay soils. The summer was hot and dry. After a few heatwave episodes and welcomed 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%
Harvest	100% hand-picked harvest Densimetric sorting table

Vinification	Vatting time : 21 days average Fermentation in concrete and stainless steel vats
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Ageing time	6 months in two years old french oak barrels.
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Tasting Notes	The 2019 Château De La Huste has a great perfume of violets, flowery incense, blueberries, and blackcurrant. With a medium-bodied richness, ripe, silky tannins, and terrific balance, as well as mid-palate depth.
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