



# CHÂTEAU de la HUSTE

## VINTAGE 2020

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The early ripening nature of this vintage is the undisputable hallmark of this so very particular year.

The winter was clement and dry and the springtime was mild and rainy: these elements favoured a rapid bud burst and a flowering around mid-May.

The summer, that was hot and dry, permitted the reduction of the pest pressure.

The two weeks of heatwave preceding the harvest had a considerable impact on the yield but also affirmed the remarkable character of this vintage.

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| 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.<br>Asteriated limestone and clay, molasse du Fronsadais. |

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

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| Vinification | Vatting time : 21 days average<br>Fermentation in temperature controlled concrete and stainless steel vats. |
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| Ageing | 15 months. 1/3 of the volume in new barrels and 2/3 in one wine barrels |
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| Tasting Notes | Dark purple colour with violet hue and almost black core. Dark chocolate and hints of vanilla on the nose. Delicate tannins and fine acidity. |
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