



CHÂTEAU de la HUSTE



VINTAGE 2021

So many challenges to face in 2021!

The buds burst quite early which made us think we could have a season similar to 2019 or 2020... But the frost that occurred at the beginning of April, the cool and humid weather conditions in May, slowed down the vegetative growth. Flowering finally started early June, in a fairly typical way with regard to the 10 previous years.

Even though they hardly appreciated nature's sudden mood changes, the vines managed to adjust with our help and thanks to the good quality of the soils that acted as a perfect buffer to the various difficulties. This led to highly satisfactory, full maturity at the end of September.

| | |
|--------------------------|--|
| Appellation | Fronsac |
| Surface | 15 ha |
| Average age of the vines | 35 years |
| Yield | 34 hl/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 to 24 days depending plots Fermentation in temperature controlled concrete and stainless steel vats. |
|--------------|---|

| | |
|--------|--|
| Ageing | 8 months. 1/3 of the volume in new barrels and 2/3 in one wine barrels |
|--------|--|

| | |
|---------------|---|
| Tasting Notes | Deep purple colour with violet hue. Elegant nose with refined fruit, blackcurrants, raspberries, cherries and hints of blueberries. Discreet spiciness in the background. On the palate elegant, good length, juicy fruit and discreet spiciness. |
|---------------|---|

