



CHATEAU LA HAYE

SAINT-ESTÈPHE

LA HAYE 1557

Technical Sheet, Vintage 2017



- Soil: Deep gravel and clay
- Blending: 55 % Merlot, 45 % Cabernet Sauvignon
- Age of the vines: Between 40 & 50 years
- Vinification thermos regulated in steel tanks
- Cold fermentation 4 to 7 days
- Fermentation temperature: 23° to 24° C maximum
- Vatting time : 14 to 21 days
- Ending hot maceration from 7 to 14 days
- Fermentation malolactic steel tanks
- Maturing: 11 months in oak barrels
- Bottling: at property
- Œnologists: Marc Quertinier – Eric Boissenot
- Commercialisation: France & Export
- 13,5% alc.