



CHATEAU LA HAYE

SAINT-ESTÈPHE

LA HAYE 1557

Technical Sheet, Vintage 2021

* 464 Ans *



- Soil: Deep gravel and clay
- Blending: 53% Merlot – 45% Cabernet Sauvignon – 1% Petit Verdot – 1% Malbec
- 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: in one-wine barrels for 12 months and wooden tuns for 3 months
- Bottling: at property
- Œnologists: Eric Boissenot
- Commercialisation: France & Export
- 13% alc.

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