



CHATEAU LA HAYE

SAINT-ESTÈPHE

MAJESTÉ

Technical sheet, vintage 2016



- Soil: Deep gravel
- Blending: 80 % Cabernet Sauvignon, 20 % Merlot
- Age of the vines: 50 years, rigorous selection of our best vines
- Vinification term regulated in steel tanks
- Cold fermentation 4 to 7 days
- Fermentation temperature: from 23° to 24° C maximum
- Vatting time: 14 to 21 days
- Ending hot macération : 7 to 14 days
- Malolactic fermentation in steel tanks
- Maturing: 100% in new barrels for 16 to 18 months.
- Racking : none
- Fining: none
- Setting: very light before bottling
- Bottling: at property
- Œnologist: Eric Boissenot
- Commercialization: France & Exportation
- 14% alc.

Château La Haye – 46 Route du Médoc – Leyssac -33180 Saint-Estèphe
05 56 59 32 18 - info@chateaulahaye.com

www.chateaulahaye.com