

CHÂTEAU HAUT BICOU

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BORDEAUX ROUGE

BORDEAUX • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

"Agroecology has always been our philosophy for cultivation long before certification: to work the land as well as possible by letting nature do its work. Each year our wines are produced in the same spirit. This living product, from the earth, subject to the vagaries of the weather, offers each vintage a new taste experience. However, our touch is still there: controlled vinification carried out with delicacy right through to the end of the process in order to extract the aromas and tannins necessary for the creation of our fruity wines.

Wine Making

Vinification takes place in vats. It is the alcoholic fermentation that is responsible for the transformation of grape juice into wine. The biochemical transformations brought into play by fermentation are multiple and complex. This is why it is necessary to ensure that they are completed in the best possible conditions. The alcoholic fermentation is followed by a long maceration to give the Haut Bicou its characteristics. Maceration continues until running off; the wines are then almost "finished."

Food Suggestions

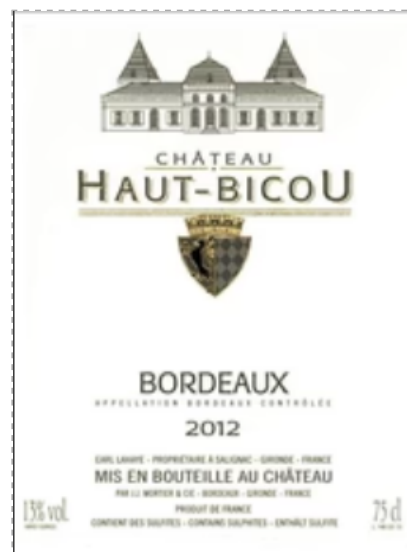
Pairs well with beef, veal, deer, venison, and poultry dishes.

TASTING NOTES

Concentrated ruby. Honest nose driven by blackberry, strawberry, toast, a cacao touch and fine spices. The palate reveals focused fruit with closely-integrated tannins and a degree of long-lasting freshness. Well-structured with a spicy finish. The hilly clay-limestone soil gives structured, round and balanced wines. The grapes are harvested at the optimal maturity of the grapes.

Bordeaux-Style Red grape blend.
This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- ABV%: 13.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

