

CHÂTEAU
HAUT-CADET
SAINT-ÉMILION GRAND CRU

2018

« Beautiful fresh and concentrated red color. Spicy nose with slightly smoky notes. Soft and fresh mouth. Nice acidity, pleasant length. Soft tannins. Since its bottling, this 2018 shows a beautiful evolution typical of the vintage. Affordable with a marked structure. Perfumed and long in the mouth. »



TERROIR

Sand on clay-blue clay

VINEYARD AREA

37,1 acres

PLANTING DENSITY

6 500 vines/hectare

AVERAGE AGE OF THE VINEYARD

23 years

VINE GROWING

Sustainable agriculture

HARVEST PERIOD

From September 26 th to 29 th, 2018

BLEND

86% Merlot, 10% Cabernet Franc and 4% Cabernet Sauvignon

PRODUCTION

781 hectoliters

ANALYSES

alcohol content : 14,22° pH : 3,8

VINIFICATION

Traditional vinification

MATURING

100 % in French oak barrels



Famille de Gaye
vignobles