



Château Haut Mont Saint Pey

Appellation Bordeaux



LOCATION

Located in the heart of the Entre-Deux-Mers, a clay-limestone soil, and it has a calcareous subsoil.

BLENDING

Sauvignon, Semillon, Colombard

WINE-MAKING

A low temperature pellicular maceration. A fermentation temperature is around 16-17 °C during 10 days to extract maximum flavor and delicacy.

TASTING

The dress is fine and brilliance yellow / green. The bouquet is rich of the Sauvignon fragrance.

MEALS/WINE COMBINATION

Excellent as an aperitif, it also accompanies your seafood and your fish.

AGEING

Maximum 3 years.

OENOLOGIST

M. Christian SOURDES (Podensac)

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