



CHÂTEAU HAUT-GOUJON

“Château Haut-Goujon”

La Fleur du Barril

AOP Montagne Saint-Emilion

THE FRESHNESS



A round and balanced wine that reveals notes of red fruit. Aromas of frans, coated and flattering tannins, good length. This wine has been developed for immediate pleasure.

Soil : Clay, sand and gravel combination

Grape Varieties : 100% Merlot

Area : 4 hectares

Age of the vineyard : 15-20 years old

Density of plantation : 5500 feet/hectares

Harvest : hand picking and sorting tables

Vinification : 20 days of fermentation in thermo regulated stainless tanks.

Ageing : in stainless tank

Production : About 20 000 bottles per year.

Ageing potential : 6 years, ready to drink after 1 year in bottle

Tasting : A round and balanced wine that reveals notes of red fruits. Aromas of frans, coated and flattering tannins, good length. The smoothness and balance of his structure enable it to drink now. This wine has been developed for immediate pleasure.
Serve with cold meats.



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