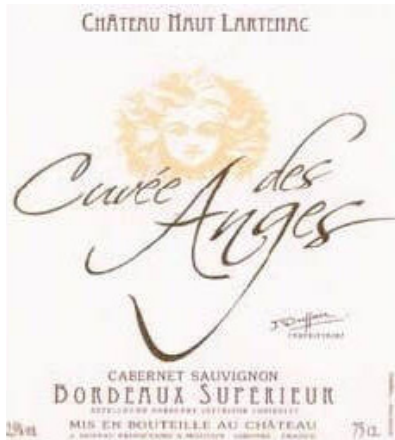


# CHÂTEAU HAUT LARTENAC

## Cuvée des Anges Bordeaux Supérieur

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**BRAND:** Château Haut Lartenac

**COUNTRY:** France

**REGION:** Moulon

**SOIL:** Limestone clay slopes

**AGE OF VINES:** 35 years

**VARIETAL:** 75% Cabernet Sauvignon, 25% Merlot

**COLOR:** Red

**ALCOHOL:** 13.5%

**SIZE:** 750ml

**PLANTING DENSITY:** 500 ft/ha

**YIELDS:** 8 clusters

**VITICULTURE PRACTICE:** Viticulture precision aimed at respecting the environment. Traditional technique, weed, buds, mechanical thinning, green grape harvest.

**HARVEST-GRAPE METHOD:** Mechanical harvesting using a new machine each year.

**VINIFICATION:** 5-day fermentation and maceration at 30° for 2 to 3 weeks.

**BREEDING:** Aged in stainless steel tanks changed every 12 months.

**PRODUCTION:** 60,000 bottles annually.

**FOOD PAIRING:** Game meat or lamb. Beef, veal or poultry.

**TASTING NOTES:** Deep, intense red color. Smooth and velvety, yet fleshy, and well structured. Sweet tannins provide a prolonged and persistent finish. A fresh and rich Bordeaux!

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