



## HAUT SAINT-JACQUES 2018

AOC Puisseguin-Saint-Emilion, Bordeaux, France

### PRESENTATION

This wine is the result of rigorous work by our winemakers, oenologists, and cellar masters.

### THE VINTAGE

Complicated weather conditions have marked the entire 2021 growing season. Nevertheless, the vinifications have surprised us. The 2021 vintage is therefore quite colorful, with aromas of fresh fruit and a balanced structure.

### TERROIR

Puisseguin is located in front of the Saint-Emilion plateau. The appellation covers approximately 760 hectares. Located on clay-limestone soils, they allow for the production of full-bodied and complex wines that have good aging potential.

### WINEMAKING

Traditional winemaking with mastery of suitable temperatures. Rackings are carried out to optimize and accentuate the extraction of fruit, color, richness, and roundness of the wine.

### AGEING

We have carried out an alternative wood aging, which allows us to completely control the woody notes, keeping them discreet while bringing creaminess and highlighting the fruity notes. This is complemented by aging in concrete tanks to preserve the wine's freshness and fruit expression.

### 13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

16-18°C

### AGEING POTENTIAL

5 to 10 years

### TASTING

Purple dress. The nose develops an expressive bouquet where the influence of merlot is felt, and reveals aromas of red fruits. The fruit aromas blend with melted tannins.

### CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Cheese, French cuisine, White meat, Red meat, Poultry

