



Château Haut Bourcier, Romy, AOP Blaye Côtes de Bordeaux, Rouge, 2012

AOC Côtes de Bordeaux Blaye, Bordeaux, France

Philippe and Anne Marie Bourcier work the vines with their three children. « Romy » refers to their granddaughter and this prestige cuvée is a fitting tribute to her. She had the chance to taste this perfectly aged wine on her 18th birthday in 2020! A family passion for their terroir shining through. Pure satisfaction.

PRESENTATION

The Bourcier family uses high quality techniques such as green harvesting and leaf thinning to make sure that their crop gets to perfect maturity at harvest. They replanted part of the varieties having completed soil analyses in order that the vines correspond perfectly to the terroir and it is this expression of terroir that defines this fabulous wine.

WINEMAKING

Traditional vinification in thermoregulated stainless-steel tanks. Aging of 12 months in French oak barrels.

VARIETALS

Merlot 85%, Cabernet sauvignon 10%, Petit verdot 5%

13 % VOL.

GM: No.
Contains sulphites.

SERVING

17°C / 63°F

AGEING POTENTIAL

5 years

TASTING

Intense color and bright reflections. Powerful and complex nose of red and black fruits, sweet spices and roasting. The palate combines roundness, richness and tannic finesse for an intense fruitiness warmed up by melted oak. A Blaye Côtes de Bordeaux of noble extraction, balanced and tasty.

FOOD PAIRINGS

This wine goes very well with red meats, duck, poultry or pork. Cheese: Morbier, Nata Cantabria, Edamer, Bleu d'Auvergne. Cold cuts: chorizo or pata negra ham.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

