

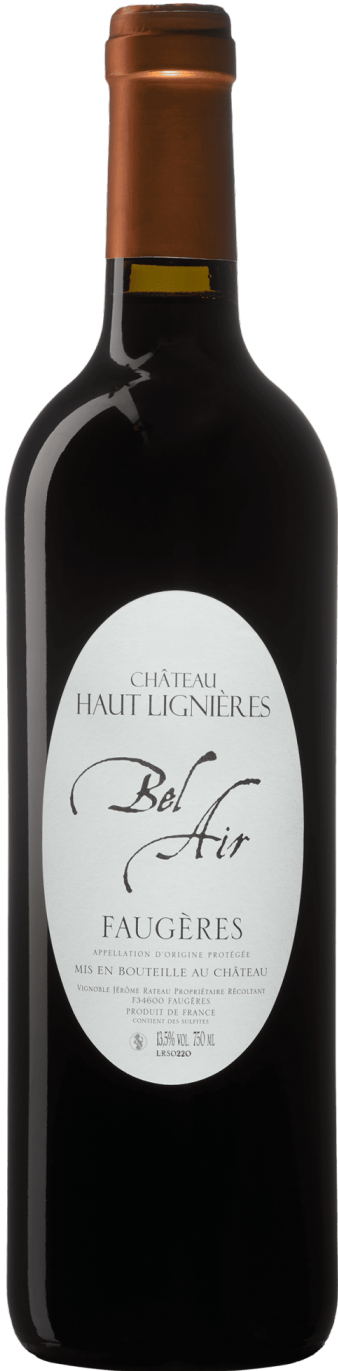


CHATEAU HAUT LIGNIERES

AOP Faugères
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Nestled in the hills of Faugères, in Languedoc, Château Haut Lignières benefits from an exceptional schist-based terroir that imparts remarkable minerality and depth to its wines. This family-run estate blends tradition and innovation to produce wines with strong identity—authentic reflections of their environment. Grapes are harvested manually to preserve berry integrity and select only the finest fruit. Vinification is tailored to each parcel to extract the fullest expression. The estate's red wines, made from Syrah, Grenache, and Mourvèdre, stand out for their aromatic power and elegant structure, while the whites and rosés offer radiant freshness and notes of white-fleshed fruit. A benchmark producer in Faugères for expressive, characterful wines.

VARIETALS

Syrah 50%, Grenache 45%, Mourvèdre 5%

TERROIR

Crushed schist on hillside slopes.

IN THE VINEYARD

Sustainable viticulture with soil management and a yield of 35 hl/ha. Manual harvesting ensures precision and quality.

HARVEST

Manual harvest.

WINEMAKING

After total destemming, the grapes undergo a 14-day skin maceration. Fermentation takes place in temperature-controlled tanks, separated by parcel selection, with extraction through pump-overs and punch-downs.

AGEING

Aged for 12 months in tanks with regular racking.

SERVING

Serving Temperature 14 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

Deep purple robe with violet highlights. The nose reveals intense aromas of black fruits and violet. The attack is smooth, and the palate is dense, full-bodied, and bursting with fruit.

FOOD PAIRINGS

Serve at 16°C with steak and fries, vegetable tian, or a savory zucchini and sheep's cheese cake.

PRODUCTION VOLUME

50 000

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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