



Château Plantey de Lieujean, Château Plantey de Lieujean, AOP Haut-Médoc, Rouge, 2018

AOP Haut-Médoc, Bordeaux, France

Due to the vineyard's close location to the estuary of the Gironde, it can profit from the ocean's climate both hot and humid, bathed in light and sun, which is very conducive to the cultivation of the vine. Located in the town of Saint Sauveur, 3 km west of Pauillac, the property is exposed in the heart of what is known as a quality terroir. The vineyards in Haut-Médoc property enjoy a rather sandy gravelly soil, giving the wine more finesse.

PRESENTATION

The adventure began in 1983, when Gérard Bougès settled on the family lands of Fournas, in the town of Saint Sauveur. It was with passion, and determination that he bought and planted his plots. In 1988, he produced his first vintage, a vintage that was the sign of a promising future.

WINEMAKING

Traditional vinification in thermoregulated stainless-steel tanks. Lightly oaked

VARIETALS

Cabernet sauvignon 60%, Merlot 30%, Cabernet franc 5%, Petit verdot 5%

13,5 % VOL.

GM: No.

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

SERVING

17°C / 63°F

AGEING POTENTIAL

5 to 10 years

TASTING

A beautiful, deep, ruby colour that combines with purple accents on the edge of the glass. With aromas of dark fruit and toast, and well-structured tannins that are also expressed on the palate. It leaves a long, expressive, pleasant taste typical of wines from the left bank of Gironde.

FOOD PAIRINGS

This wine will go very well with a slice of pan-fried foie gras, the tannins, which give structure to the wine, break the fatty side of the recipe. Then, a piece of grilled red meat: duck breast, rib steak or beef tenderloin that goes particularly well with a glass of Haut-Médoc. Strong cheeses: reblochon, abundance, cabralès.

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