



Château Haut Caban

AOP Bordeaux - 2022 - **RED**

PRESENTATION

At the crossroads of the Garonne and Dordogne watersheds, Château Haut-Caban sits proudly on a quiet plateau, protected by surrounding forests that shape a gentle and nurturing microclimate. Here, time seems to slow, allowing each vine to grow in harmony with nature. For generations, this small family estate has been guided by the same passion and devotion, with knowledge carefully passed down and craftsmanship patiently refined. Every bottle tells the story of a place, a family, and a timeless love for the land.

THE WINE

VARIETALS: Merlot 85%, Cabernet sauvignon 10%, Cabernet franc 5%

WINEMAKING / AGEING: Traditionnal.

TASTING

This wine, dressed in a deep and intense red robe, opens with captivating aromas of candied fruits enhanced by a delicate touch of cocoa. On the palate, it is generous and warm, revealing a silky balance that gently unfolds into a long, harmonious finish.

SERVING / FOOD PAIRINGS

SERVING: Serve between 16° and 18°C.

FOOD PAIRINGS: Château Haut-Caban will beautifully enhance a roasted or glazed duck breast, a beef fillet with mushrooms, herb-confited lamb, or a free-range roasted chicken served with seasonal vegetables. It will also pair perfectly with an aged tomme, mature Comté, or other pressed-curd cheeses.

