

CHATEAU
Les Hauts d'Aglan



Chateau Les Hauts d'Aglan, Château Les Hauts d'Aglan, Sud-Ouest, France, Rouge, 2020

Sud-Ouest, France

Generous, Delicate, Silky.

PRESENTATION

The grapes come from vines with an average age of 35 years. They are harvested at the end of September due to the vineyard's location at the far west of the Cahors appellation, which often allows for early harvests. The yield is limited by green harvesting to 45 hectoliters per hectare.

TERROIR

The 7 hectares of Château Les Hauts d'Aglan are ideally located on the highest terraces of the right bank of the Lot, which gives it an ideal south-facing exposure. The vineyards grow on clay-limestone soils.

WINEMAKING

Fermentation: 15 days during which we carried out 2 rackings Pump-overs: short, twice a day Maceration: on the skins for 8 days Malolactic fermentation.

AGEING

Aging for 18/24 months in tank.

VARIETALS

Malbec 90%, Merlot 10%

FOOD PAIRINGS

Structured, full-bodied, with complex fruit aromas, these wines pair well with local cuisine such as: farm-raised lamb, duck breast, cassoulet, stuffed cabbage, and also with more exotic spicy dishes. They go perfectly with cep mushrooms, walnuts, and chestnuts. They will finish meals with a Cantal or a Comté cheese after a few years in the cellar.

Château Les Hauts d'Aglan

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

