





# CHÂTEAU HAUT-VIGNEAU

## Pessac-Leognan

[www.haut-vigneau.com](http://www.haut-vigneau.com)

VARIETALS	60% Cabernet Sauvignon, 40% Merlot
VINTAGE	2019
REGION	Pessac-Léognan, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	The color is sustained and bright red.
NOSE	The nose opens with notes of black fruits (blackcurrant, redcurrant) and red fruits, then develop toasted and smoky notes.
PALATE	The attack is supple, the tannic structure quickly takes over, which gives a wine with present tannins, yet with a very harmonious texture. The general balance is marked by a pleasant volume and a light toasted note on the persistent finish.
AGEING	15 to 18 months in oak barrels (20% new).
PAIRING	It goes well with second courses of red meat, game, roasts and braised meats. In general it is an excellent combination with tasty and structured preparations.
READINESS FOR DRINKING	To be enjoyed between 2024 and 2040.
RATINGS	91pts <b>JAMES SUCKLING.COM</b> 4.0  ★★★★★ 
ORDER CODE	FR0138

