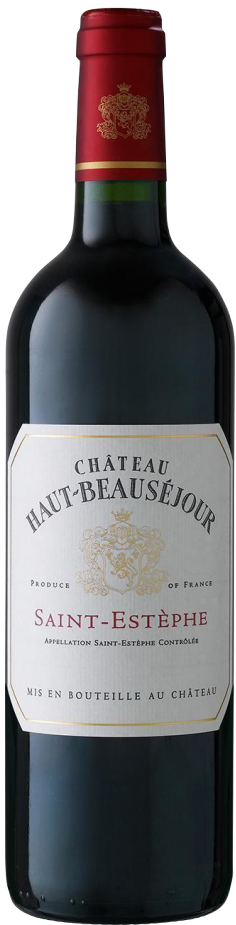


MAISONS MARQUES & DOMAINES



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Château Haut-Beauséjour

Saint-Estèphe, France
Vintage: 2014

Overview

In 1992, Jean-Claude Rouzaud, then-Chairman of the Board of Champagne Louis Roederer, acquired and combined two Cru Bourgeois vineyards in the heart of the Médoc's prestigious Saint-Estèphe appellation: Château Picard and Château Beauséjour. Together, these properties make up what is now called Château Haut-Beauséjour. The wines are powerful, voluptuous, rich and well-balanced.

Tasting Notes

Tobacco and cold cinders on the nose. Long, rich palate with notes of Morello cherry and blackcurrant.

Harvest Notes

The month of June saw ideal conditions for ripening although July and August were much more dreary. September, on the other hand, brought a glorious and endless Indian Summer. These weather conditions, much appreciated in Bordeaux, laid the foundations for this classic and highly promising vintage. The harvesting lasted five long weeks as each parcel was harvested at optimum ripeness.

This vintage gave powerful, generous and very expressive merlots, distinctive and elegant cabernet sauvignons and exceptionally complex cabernet francs and petit verdots.

Food Pairing

Pairs beautifully with hearty meat dishes, from beef stews to lamb, veal, or roast chicken with mushrooms. The suggested serving temperature is 60°F.

TECHNICAL INFORMATION

Varietals: 75% Cabernet Sauvignon, 22% Merlot, 3% Petit Verdot
Aging: Matured in oak casks from Central France for 12 months; 30% in new oak