

MAISONS MARQUES & DOMAINES



{stash:brand}

Château Haut-Beauséjour

Saint-Estèphe, France
Vintage: 2015

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

Attractive nose offering notes of strawberry and raspberry. Long palate with precise tannins and lingering notes of liquorice and black fruits on the finish.

Harvest Notes

Despite all of the surprises, fears and doubts, 2015 turned out to be a remarkable vintage. The growing cycle took place in perfect conditions up until some extremely dry weather in July, leading to worries over low yields. The rain and associated fungal diseases that are usually feared turned out to work for the winemaking team from mid-July to mid-September, enabling the vine to reach optimum ripeness levels.

The wines are distinctive and exceptionally precise yet also dense and restrained. Some may draw similarities to the extremely dense yet ethereal Bordeaux wines of the 1980s, with an excellent aging potential yet able to be enjoyed in their youth.

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: 55% Cabernet Sauvignon, 45% Merlot

Aging: Matured in oak casks from Central France for 12 months; 30% in new oak