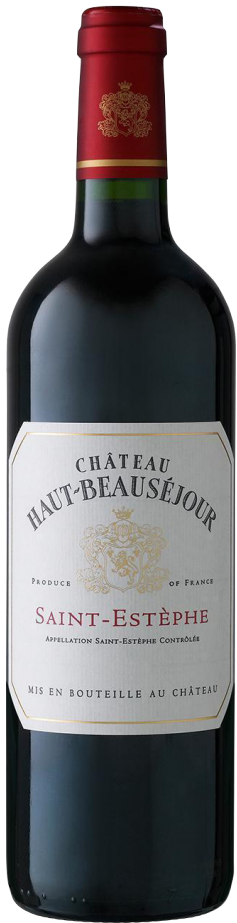


# MAISONS MARQUES & DOMAINES



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## Château Haut-Beauséjour

Saint-Estèphe, France  
Vintage: 2016

### 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

A bouquet of blackcurrant and cherry. A full bodied feel in the mouth completes the aromas, offering a complex and rich wine.

### Harvest Notes

After an abnormally mild and rainy winter, prompting a consistent but predicted budding, summer arrived definitively on June 20th. This very dry summer compensated for a very wet spring. Saint Estèphe's chalky clay soils played an important role by retaining humidity thus allowing the vine to find water when in an otherwise none would have been available. The harvest began on September 20th and continued gently on until October 18th allowing for optimal ripening of each plot.

### 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: 62% Merlot, 36% Cabernet Sauvignon, 2% Petit Verdot

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