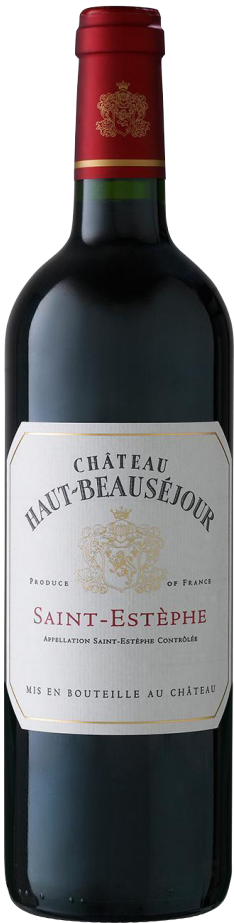


# MAISONS MARQUES & DOMAINES



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## Château Haut-Beauséjour

Saint-Estèphe, France

Vintage: 2017

### 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 strawberry and redcurrant. A long and well-balanced feel in the mouth completes the aromas, offering a precise and fresh wine.

### Harvest Notes

Early again, bud break began at the end of March. A very dry April saw an episode of heavy frosts sparing the early ripening vineyards of Pauillac and St Estèphe, protected by the proximity of the estuary. Overall dry and sometimes hot, spring favored early flowering at the end of May under excellent sanitary conditions. Following this, the veraison quickly extended across the vines at the end of July. Some summer rains avoided the risk of water stress and favored maturation. A rainy period occurred during the harvest that began on September 12 between the Merlot and Cabernet harvests. The improvement that followed made it possible to wait for the maturity of the Cabernet until the beginning of October.

### 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, 38% Cabernet Sauvignon

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