

VINTAGE
2022



CHÂTEAU DE HAUT COULON

CADILLAC CÔTES DE BORDEAUX

HARVEST

Merlot: 19 September
Cabernet Sauvignon: 3 October
Petit Verdot: 3 October

BLEND

Merlot: 61%
Cabernet Sauvignon: 21%
Petit Verdot: 18%

SURFACE

3 hectares

PLANTING DENSITY

7500 vines/ hectare

AVERAGE AGE OF THE VINES

15 years

VINIFICATION AND MATURATION

Aging 12 months in new barrels
(20% of the volume) + the rest in
truncated concrete vats.

ENOLOGIST

Cécile Mesure

SOIL

Clay-limestone (montmorillonite
clay)

CULTIVATION METHOD

The 2nd vintage certified Orga-
nic Agriculture. 100% grassing
(mowing between the rows of
between the rows of vines).

Control of parasites through
sexual confusion.

Green work (pruning, lifting).

PH: 3.65

DEGREE: 13.5%



TASTING NOTES

Deep and brilliant black color with violet reflections.

The nose develops concentrated and greedy fruit aromas, nuanced
by subtle spicy and mentholated notes.

In the mouth, the attack is powerful and frank with a very good
density. The finish is long with elegance and freshness.