



GRAPE VARIETIES

Cabernet Sauvignon,
Merlot, Petit Verdot

APELLATION

Haut-Médoc - Cru
Bourgeois

ALCOHOL CONTENT

13% Alc/Vol.

SOIL

Saint-Estèphe"
limestone massif, white
marl, clays, Miocene
sands

Château d'Hanteillan 2016

Haut-Médoc - Cru Bourgeois

Château d'Hanteillan is located at Cissac. The vineyard is 15 metres above sea level and is planted on Saint-Estèphe limestone massif white marl, clays, Miocene sands.

VINIFICATION

Thermoregulated stainless steel tanks from 12 to 250 hectolitres. Extraction thanks to pumping over.

AGEING

In French oak barrels from 14 to 16 months: 10% in new barrels, 50% in one-wine barrels, 25% in two-wine barrels, 15% in vats.

TASTING NOTES

Bright, intense red, almost purple, in colour. Aromas are marked by blackberry and black cherry. The palate is silky with velvety tannins. A hint of tobacco and a long, slightly buttery finish.

FOOD PAIRINGS

Ideal for red meats, cheese platters, terrines and scrambled eggs with truffle.

VINTAGE REPORT

Harvest from the 3rd to the 25th of October

RESOURCES

www.chateaudhanteillan.com/