



GRAPE VARIETIES

Cabernet Sauvignon,
Merlot, Petit Verdot

APELLATION

Haut-Médoc - Cru
Bourgeois

ALCOHOL CONTENT

13.5% Alc/Vol.

SOIL

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

Château d'Hanteillan 2017

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

Vinification was gentle, with pumping over tailored to tank potential. Extraction was reduced in order to capture fruit and ripe tannins. This meticulous approach was effective, but maturing had to support and enhance the wine.

AGEING

Wood, used for many years and always chosen with great precision, would help us. Structure was required, but without going off kilter in aromatic terms. We know our coopers well, and their handicraft takes turns to appear in our cellar.

Selection was stringent at time of bottling: not everyone can be a Hanteillan! Many batches gained extra tone during the 12-month maturing period, and acidity faded

TASTING NOTES

An explosion of wild fruits (blackberries and blueberries) on the palate is dominant when the wine is tasted young. A wine of great richness, marked by savoury tannins and magnified by aromatic complexity, revealing spicy hints of cloves and vanilla. Smoky and floral notes (dried rose petals) are revealed after a few years in the bottle.

FOOD PAIRINGS

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

VINTAGE REPORT

Harvest from the 16th of September to the 6th of October

RESOURCES

www.chateaudhanteillan.com/