



GRAPE VARIETIES

64% Merlot, 31% Cabernet Sauvignon, 5% Petit Verdot

APELLATION

Haut-Médoc

ALCOHOL CONTENT

13,5% Alc/Vol.

SOIL

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

Château d'Hanteillan Haut-Médoc Red Dry Still 2017

Haut-Médoc

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

Beautiful, shiny, deep colour. The tannins are ripe with a slightly granular touch, to be further polished in the bottle. The expression of a cool year, characterised by floral aromas. The palate is well rounded and slightly creamy, length is medium and well supported by barrel maturing. The wine already offers fine fullness. The vintage is ready to go.

VINTAGE REPORT

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

RESOURCES

www.chateaudhanteillan.com/