

# CHÂTEAU D'AURILHAC

## APPELLATION HAUT MÉDOC

### *Cru Bourgeois*

*Located in Saint Seurin de Cadourne, the vineyard is made of one single plot of 21 hectares, the vines are planted on a plateau overlooking the Gironde.*

*A drastic sorting-out of the harvest is done prior to the vating. The maceration lasts about 21 to 30 days depending on the evolution of the must. The wine is then traditionally blended and aged in oak barrels for a period of 12 months.*

*Owner : SCEA Ch. D'Aurilhac*

*Vineyard : 21 hectares*

*Soil : Gravelly, sandy and clayey on a calcareous plateau.*

*Grape varieties :  
46 % Cabernet Sauvignon, 49 %  
Merlot, 2.5% Petit Verdot,  
2.5% Cabernet Franc*

*Average age of vines : 21 years old*

*Winemaking : The grapes are picked with harvest machine. Winemaking is traditional in stainless-steel vats with temperature control system.*

*Ageing : 100% in oak barrels  
(35% renewed every year)*

#### **Tasting notes :**

*Fruity and expressive on the nose, the colour is dark ruby. The wine is full-bodied, with elegant tannins, showing blackcurrant notes with vanilla hints. The finish is long and persistent.*

