



Le Haut-Médoc de Giscours – Haut-Médoc

The Team :

President : Eric Albada Jelgersma

General Manager : Alexander van Beek

Technical Director : Didier Forêt

Consulting oenologist : Denis Dubourdieu

The vineyard:

Soil : Gravels and clayey-sandy alluvium

Planted area : 45 ha

Grape varieties : 50 % Cabernet Sauvignon - 50 % Merlot

Age of vines : 18 to 25 years

Density : 8 330 stocks/ha

Vineyard management : traditional thinning and manual leaf removal

Pruning: Double Guyot

Harvest : Mechanical followed by hand sorting

Average yield : 45 hL/ha

The vinification :

Tanks : Stainless steel

Temperature management : Thermoregulation

Pumping over : varies according to the lots

Temperature during the alcoholic fermentation : 26 to 28°C

Vatting time : 16 to 24 days

Pressing : horizontal pneumatic and vertical mechanical

Average alcohol content : from 13 % to 13,5 % of alc./vol.

Selection : plot by plot management

The ageing :

Type of barrels : 100 % French oak barrels(fine grain and medium toast)

Age of barrels : 20 % new oak , 80% oak of 1 and 2 wines.

Ageing time : 12 months

Racking : Every 3 months with candle

Fining : Egg white albumen

