



L'Hêtre

Castillon, Côtes de Bordeaux



2019 sits in the middle of a trilogy of sunny (2018, 2019 and 2020), dry and hot vintages which produced wines at L'Hêtre that are rich, balanced, round and surprisingly fresh and elegant.

After a fairly cool start to spring, it was from mid-May that the temperatures rose sharply just before the vines were in flower. Flowering started very well with three days of good weather followed by rain. The early ripening vines flowered very well, the later or sensitive ones suffered from coulure and millerandage. The summer was particularly dry and hot with temperatures peaking above 40 ° C. Fortunately a few thunderstorms provided water just when the vines were starting to suffer.

We remain very active at L'Hêtre with new investments and improvements every year. In 2019, we installed seven new concrete tanks, which enabled better plot selection.

We harvested the Merlot on October 2, 3, 4 and 7 and the Cabernet Franc on October 11, after the quite beneficial rain between September 20th and 30th which accelerated the maturity of the grapes and lowered the alcohol levels.

Blend	85% Merlot, 15% Cabernet Franc
Age of the vineyard	40 years old
Vineyard	Organic certificated by Ecocert
Yield	30 hl/ha
Harvest	2-7 th of october for the Merlot 11 th of octobre pour le Cabernet Franc
Vinification	Concrete tanks with temperature controlled
Aging	30% new French oak barrels 70% one wine French oak barrels
Bottling	-
% Alc.	14,5 vol.
Tasting note	The 2019 L'Hêtre has a rich, deep in color with the beautiful aromas of autumn fruits ; it is precise and fruity with hints of smoke and spices. The texture is silky and fresh with a structure of appetizing acidity and quite intense but silky tannins..