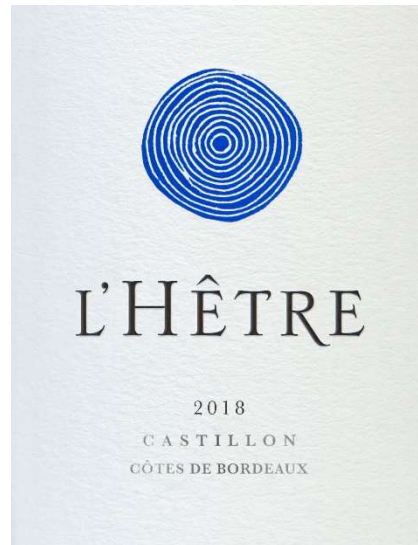




# L'Hêtre

Castillon, Côtes de Bordeaux



This was our third vintage at L'Hêtre and it was completed under fantastic Indian summer skies on the 11th of October. The grapes had reached perfect ripeness during the long summer months and the grape skins were soft, while the fruit was ripe and sweet. This year, we reduced the amount of new oak barrels and have refined our selection to three coopers who best suit the rich, earthy and fruity flavours of L'Hêtre.

Sadly because of the wet first half of the year when mildew was a big problem for our organic grapes, we have decided not to release any Raison d'Hêtre this year.

<b>Blend</b>	90% Merlot, 10% Cabernet Franc
<b>Age of the vineyard</b>	40 years old
<b>Vineyard</b>	Organic certificated by Ecocert
<b>Yield</b>	30 hl/ha
<b>Harvest</b>	1-3rd of October 2018 for Merlot 11th of October 2018 for Cabernet Franc
<b>Vinification</b>	Concrete tanks with temperature controlled
<b>Aging</b>	40% new French oak barrels 60% one wine French oak barrels
<b>Bottling</b>	16-17th of July 2020
<b>% Alc.</b>	14,5 vol.
<b>Tasting note</b>	The 2018 vintage has a dark, intense purple colour; well-composed fresh fruit flavours of plums, blackberries and sloes on the nose; a compact, full flavour on the palate where black fruits mix well with spice and licorice; there are smooth tannins, well-integrated oak and a smoky, autumn fruit finish. Drink 2021-2030.