



CHÂTEAU HAUT-BERGEY
PESSAC-LÉOGNAN
FAMILLE GARCIN PROPRIÉTAIRE



Château Haut-Bergey Rouge 2022

Certified Biodynamic Wine



Blend merlot 45%, cabernet sauvignon 35%, cabernet franc 12%, petit verdot 8%

Degree 13,6% vol

Ph/AT 3,71/ 3,38 g/l acide tartrique

Yield: 33 hl/ha

Technical data sheet:

Soil cultivation: biodynamic bovine compost amendments, surface tilling for appropriate grass cover management.

Vine cultivation: infusions, brews, natural contact products and biodynamic preparations (Maria Thun, horn manure, horn silica).

Harvesting by hand in multiple passes between 15 September and 15 October.

Winemaking techniques: natural with no inputs, gentle extraction in tronconic stainless steel vats.

Maturation: 3000L vats, 300L barrels, 700L amphoras, 1800L concrete eggs, stainless steel vats for 14 months

Owner : Paul GARCIN

Area of the property : 63 ha - vines 42 ha, forest 21 ha

Product area : 40 ha

Production : 110000 Bottles

Soils : gravel, sand, clay subsoils

Grape varieties : Cabernet Sauvignon 40%, Merlot 40%, Cabernet Franc 13%, Petit verdot 6,7%, Malbec 0,3%

Vines density : 7500 vines/ha

Average age of the vine : 29 ans

Technical Director : François Prouteau