

Château Haut Dambert



VINTAGE	2015
REGION	Bordeaux
APPELLATION	Entre-Deux-Mers
VARIETAL	60% Sauvignon Blanc 25% Sauvignon Gris 9% Semillon 6% Muscadelle
ALCOHOL	12.5%
TERROIR	Limestone-clay, alluvial deposits of Quaternary
INFO	29 Ha (71.63 Acres) total vineyard & 11 Ha (27.18 Acres) devoted to Entre-Deux-Mers Sauvignon Gris then Sauvignon Blanc harvested first, followed Muscadelle & Semillon. Aging in thermo-regulated stainless steel tanks Fined / Filtered Sustainable Agriculture Practices

About the Estate:

Situated in the Castelvieu and Gornac communes, heart of the large Entre-deux-Mers area located between the Garonne and Dordogne Rivers, this 29 hectares (71,63 acres) vineyard is planted on south/south-west slopes and hills of 110 to 140 meters high, one of the highest points of the Gironde department. The Hitier-Bufferteau family has been running this estate for three generations. The son, Jean-Luc BUFFETEAU, also an Oenologist, is now taking care of the domaine, and we share a very close relationship with him for more than 15 years.

Château HAUT DAMBERT is, for us, a trusted and constant source of great values, especially with this brilliant Entre-deux-Mers. The grapes are harvested at the best maturity; they undergo eight days of skin maceration without any oxygen contact. After a cold settling, the wine undergoes a thermo-regulated fermentation at 18 degrees C. in stainless tanks, followed by an aging with stirring on lees for three months during the following winter. The use of both Sauvignon Blanc and Gris, as well as some Semillon and Muscadelle grapes, is precise and makes an ideal blend with a "special touch" to reach a balance between freshness, fruit, zest and length. With attractive packaging and great value, Château HAUT DAMBERT is our best selling White Bordeaux over all our markets. La Societe des Bains de Mers in Monaco is among our best customers, for years and years.

Tasting Notes:

Brand new vinification cellars, to optimize the fruitiness, zest, balance and length of the Entre-deux-Mers. Top "illustration" with the 2015 vintage blended this year with a touch of Semillon in addition to the predominant Sauvignons Gris & Blanc, and some Muscadelle. Extremely fresh, juicy and so aromatic on more exotic notes (pineapple, quince), and a nice "pastry" hint from the best Semillon expression from the very hot weather. Tonic and zesty Sauvignon length in perfect harmony.

Food Pairing:

Salad of fresh greens topped with sautéed mushrooms and grilled shrimp, finished with tangerine/cumin vinaigrette. - Craig Heffley, NC

Press Review:

Soon to come.