

Château Haut Dambert



VINTAGE	2014
REGION	Bordeaux
APPELLATION	Bordeaux Supérieur
VARIETAL	80% Cabernet Sauvignon 20% Merlot
ALCOHOL	14%
TERROIR	Limestone-clay, gravels
INFO	2.5 Ha (6.18 Acres) single plot 45 year old vines - Mostly hand harvested Aged 12 months in 1 to 5 year old oak barrels from Berthomieu Fined / Filtered

Sustainable Agriculture Practices

HVE farm certified having high environmental value

About the Estate:

Situated in the Castelviel 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 Bordeaux Supérieur, is made from a small, gravelly parcel of 45-year-old Cabernet Sauvignon within the family vineyard, and more precisely in Gornac, on South / South-West exposure.

Hand made grapes' selection before harvesting (mostly hand harvesting). Vinification with a three-week maceration, followed by a 12-month aging in 1 to 5 years old oak barrels.

Tasting Notes:

Intense robe. Rich, fresh and generous nose on candied fruits (blackcurrant, prunes, blackcurrant) and soft spices. Dense palate with rather powerful tannins but remaining silky. Perfect oak aging notes, great balance, volume and length.

Food Pairing:

Soon to come.

Press Review:

2 ** Remarkable Wine & « Coup de Cœur Guide Hachette » 2017 - SILVER Medal Concours General Agricole Paris - SILVER Medal Concours des Vignerons Indépendants