

CHÂTEAU HAUT BIRAUD

Bordeaux
RED - ORGANIC

UG Bordeaux brings together two cooperatives, Sauveterre Blasimon Espiet Cellar and Saint-Pey Genissac Wine growers, in a voluntary approach for a responsible and sustainable viticulture.

The cooperative system covers the entire production chain, allowing **full traceability** of our wines, by identifying perfectly all production stages, from the plot to the wine making.

Origin

Château Haut Biraud is a perfect expression of Entre-Deux-Mers terroir. The vineyard is located at the junction of the Garonne and the Dordogne. The wine estate has been created in 1930. The current owner, Lionel Solans, operates his 37 hectares respecting organic principles.

Grape varieties

Blend: Merlot, Cabernet Sauvignon

Vinification

Traditional maceration (21 days) allows to reveal all the fruity and tannic potential in the grapes which have been picked at an optimum ripeness.

Tasting notes

Château Haut Biraud has a beautiful ruby colour.

Bouquet is smart and reveals red fruits aromas, like morello cherry.

Cabernet brings a long finish and supports Merlot fruity thanks to an expert blending.

This vintage is ready to taste now and aged 4 other years.

Pairing food and wine

White meet like 'blanquette de veau' and grilled beef match perfectly with our Château Haut Biraud.

Temperature to be served : 16-18°C

