

Château D'AURILHAC

Haut-Médoc Cru Bourgeois

VINES AND VINIFICATION

Owner: S.C.E.A Château d'Aurilhac et La Fagotte

Manager: Eric Nieuwaal

Surface area: 20 hectares

Soil and subsoil: clay-sand-gravel

Grape varieties: Cabernet Sauvignon 50 % - Merlot 44 %
Cabernet Franc 3 % - Petit Verdot 3 %

Average age of the vineyard: 12 years

Length of vatting: 21 to 30 days

Maturing: 12 months in barrels (new barrels 35 %)



HISTORY

Replanting was begun in 1983 on a hundred year old site, using rootstocks best adapted to the nature of soil, thereby producing a wine of high quality.

In the modern cuvier, the entire harvest passes along a sorting table for strict selection by hand before entering stainless-steel temperature controlled vats.

The wine is made according to traditional Médocain methods using alcoholic fermentation at controlled temperatures to preserve fruitiness and two three weeks maceration depending on the wine's development.

The young wine is aged for approximately one year in oak barrels before bottling takes place at the château.

REWARDS

2013

Bronze Medal Concours de Bordeaux 2015

2012

Bronze Medal Concours de Bordeaux 2015
Guide Hachette des Vins 2016: ★

2011

Bronze Medal Concours de Bordeaux 2013
Guide Hachette des Vins 2015 : ★

2010

Silver Medal Concours de Bordeaux 2012

2009

Silver Medal Concours Général Agricole de Paris 2011
Guide Hachette des Vins 2013 : ★