



CHATEAU HAUT PEYRUGUET

WHITE BORDEAUX AOC



HISSTORICAL :

Situated in the center of the village of Soussac, on some of the highest hillsides in the Gironde, Château Haut-Maginet has been in the Jolivet family for 4 generations. Meticulous work and a reasoned culture are brought to the vineyard, in the respect of traditions and the preservation of nature.

TERROIR :

Clay-limestone.

SURFACE :

20 hectares.

GRAPE VARIETIES :

60 % Sauvignon.
20% Muscadelle.
20% Sémillon.

CULTIVATION :

Grass cover, organic amendment, green harvesting, plot monitoring.
Yield: Between 45 and 55 hl / ha. Planting density: 2500 vines/ha. Mechanical tillage. Sustainable cultivation. Grape sorting in the vineyard and in the cellar.
HVE3 property.



VINIFICATION AND AGEING :

Bordeaux traditional vinification in thermo-regulated stainless steel vats.

Skin maceration.

Estate vacuum bottling.

SERVICING AND PAIRING :

Service temperature : 10 / 12 °C.

Wine is not treated, deposit is natural.

The wine will go perfectly with shellfish, seafood, grilled fish and Savoyard fondue.

AWARDS :

2018 VINTAGE :

Gold Gilbert & Gaillard.

Gold Challenge International du vin.

1* guide Hachette.

