

CHATEAU HAUT PEYRUGUET

BORDEAUX AOC



HISTORICAL :

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 :

30 hectares.

GRAPE VARIETIES :

60 % Merlot.
20% Cabernet Sauvignon.
20% Cabernet Franc.

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.
Vatting period of at least 3 weeks.
Estate vacuum bottling.

SERVING AND PAIRING :

Serving temperature: 17 / 18 °C.
Decant 1 or 2 hours before serving.
The wine is not treated, deposit is natural.

The product goes well with meats: cold meats, roast beef, grilled white meats, duck breast, cheese platter.

AWARDS :

2020 VINTAGE :

Gold Paris 2022+ Gold Lyon 2022

2019 VINTAGE :

Silver Bordeaux 2021.
Bronze Wine International Challenge 2021.

2018 VINTAGE :

Gold CGA Paris.
Gold Gilbert & Gaillard.

