



PRODUCTA VIGNOBLES  
*talents durables*

# CHATEAU HAUT MIRAMBET

BORDEAUX RED



## THE VINEYARD

Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. The tide, which flows up both of the region's rivers, brings very specific characteristics to the wines. With its huge size, Bordeaux reds offer an infinite palette of flavours and combine their qualities in myriad different ways.

## HISTORY

The Mirambet brothers' vineyard is located close to Sauveterre-de-Guyenne, in the heart of the Entre-Deux-Mers. In the 1990s, Stéphane and Christophe Mirambet took over the running of the estate, which had already been in the family for three generations. Their clear objective is high-quality production and respect for the environment.

## WINEMAKING AND AGEING

Cold soaking before fermentation (4 to 15°C for several days) for the ripest grapes, to obtain more intense fruity notes. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation (controlled temperature, selected yeasts) and maceration of the skins for around 3 weeks to obtain a rounded wine with good structure. Ageing in stainless-steel and concrete tanks.



### GRAPE VARIETIES

70% Merlot, 25% Cabernet sauvignon, 5% Cabernet franc



### FOOD PAIRINGS

Serve at between 16 and 18°C. Can be enjoyed throughout the meal.



### TASTING

Intense, dark red colour. Ripe fruit on the nose, fresh with slight boiled-sweet character. Full, round, indulgent on the palate, fruit driven. Good length.



### AWARDS AND MEDALS

Millésime 2016 : Medal Silver, BORDEAUX 2017



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13, avenue de la Résistance  
33310 Lormont Cedex

Tél : +33 5 57 81 18 18  
Fax : +33 5 56 81 22 12

producta@producta.com  
www.producta.com