



CLOS CACHET
the finest French wines

HAUT ROC BLANQUANT

Saint-Emillion Grand Cru

2015

01

Provenance:

Saint-Emillion, Bordeaux

02

Grape Variety:

90% Merlot
10% Cabernet Franc

03

Pairing:

Kangaroo or eye fillet, dark
chocolate or aged hard cheeses

04

Serving:

Temperature: 16°C



Vineyard Cultivation:

Haut Roc Blanquant is named after a historic parcel of the vineyard of Bélair-Monange. The name translates literally to “high white rock,” underscoring the vineyard’s geology. Released in very limited quantities since the 2014 vintage, Haut Roc Blanquant is produced from a selection of grapes offering charm, elegance, and approachability from a young age. The exceptional wines of Château Bélair-Monange are the result of meticulous vineyard work, undertaken with respect for the environment, followed by a manual harvest once the grapes have reached optimal maturity.



Vinification:

Vinification takes place in concrete and stainless steel vats, where maceration and extraction is gentle and measured in order to preserve fruit purity. The wines are then aged in French oak barrels.



Tasting Notes:

The bouquet is full of bright, ruby red fruit and seductive cocoa powder and caramel roundness. The palate is powerful but silky, with red crunchy fruit and well-integrated, refined tannins. Drink now or up until 2025.



Soil Type:

Limestone and blue clay on limestone



Method:

Sustainable

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

