

2015

CHÂTEAU HAUT MUSSET

AOC MONTAGNES SAINT-EMILION

THE STORY

In 1940, the history of Corbin, a wine estate since the 16th century, joined that of the Rambeaud family, ploughmen and winegrowers since 1779. Georges and Madeleine, Jacques Rambeaud's great-grandparents and winegrowers in Saint-Emilion, felt under the spell of this beautiful estate, which was just waiting to express itself! Since 2005, Jacques Rambeaud's production process is based on continuous improvement and respect for the environment. In 2010, he expanded the company with the acquisition of Château Grand Moulin Macquin and a parcel of Saint Georges Saint-Emilion: Clos Albertus. In 2014 he acquired Château Haut Musset, Montagne Saint-Emilion. Clay soil and subsoil, southern exposure.

TASTING NOTES

An attractive and powerful wine, the oak gives elegance to the fruity freshness and the fine fleshy palate.

WINEMAKING

Machine harvest, high quality density sorting, 20 to 25 day maceration in thermo-regulated tanks. Sulfites free process up to the ageing phase.

30% in tanks, 70% in French oak barrels (12 months)

FOOD PAIRING

It will nicely pair with chicken, beef, lamb, game .

GRAPE VARIETIES

85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc.

