Château Haut-Marbuzet, AOP Saint-Estèphe (in Wooden Box) 2019

FBO6282019

Château Haut-Marbuzet

— Bordeaux, France

A fine, approachable style of Saint-Estèphe.

Production

The vineyard is located on the sunny, gravelly ridge of Marbuzet, which is naturally well draining and which contains clay and iron in the sub-soil, giving an individual character to the wine. The vines are pretty densely planted at almost 9,000 vines per hectare, forcing the vines to send roots deep into the soil to overcome the competition for water and nutrients. This serves to naturally reduce yields and increase the concentration and complexity of the grapes' flavours. Haut-Marbuzet is only made with grapes from vines over 12 years old. The grapes are fermented with natural yeasts in a mix of glazed concrete and large wooden vats before ageing in 100% new barriques for 18-24 months, depending on the vintage. Henri Duboscq believes the scent and unctuousness of the new oak adds to the natural richness of the wine and helps to soften 'Macho Médoc'.

Tasting note

The nose offers inviting autumnal aromas with ripe bramble fruits and cedar smokiness. Lots of generous, savoury fruit and supple tannins on the palate with a lovely lift on the finish. This is drinking well now with a potential to age.

Food Match

Strongly-flavoured dishes match perfectly; beef or lamb stews come to mind but vegetable dishes in rich sauces would also be good, and perhaps a classic Toulouse or duck cassoulet.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Saint-Estèphe

Winemaker:
Henri Duboscq

Grape Varieties:
Cabernet Sauvignon 50%, Merlot 40%, Cabernet Franc 10%

Suitable for:
No

Bottle Barcode:
399314