

# CHÂTEAU HOURTOU

CÔTES DE BOURG



## CELLARING & SERVING

- 14 - 17°C
- 5 years
- 1 hour

## TASTING NOTES

- Bright, cherry red hue.
- The first nose is expressive, generous and fresh with notes of juicy red currants and a patchwork of red fruit.
- Creamy on entry to the palate with a full, round and jovial character. The mouthfeel is enhanced by fresh and refreshing tannins with a fine, floury grain.

## FOOD & WINE PAIRINGS

Country terrines, duck breast in fleur de sel, nice cuts of beef, dishes in a sauce or stew, mature cheeses.

## VINTAGE FOCUS 2021

### Climate

2021, a vintage of patience and high standards!

- An early winter marked by alternating cool and mild spells.
- In April, an unprecedented episode of frost reduced the harvest. A very rainy spring, followed by a summer that was slow to take hold and cool overall.
- The end of September was marked by a rainy spell that led us to pick the Merlot grapes, then the bright sunshine that followed enabled us to reach optimum ripeness for the Cabernet-Sauvignon.

### Vineyard management

- Soil work. No herbicide. Mechanical maintenance of the cavaillon and mowing under the row.
- Inter-row grassing for soil stability (on slopes).
- Use of organic fertilizers.
- Traditional green operations (de-budding, lifting, debudding, leaf removal if necessary...).
- Mechanical harvesting with on-board sorting

### Vinification / Ageing

- Traditional vinification in the intimate vat room of Château Hourtou with its small vats for precise work.
- Medium fermentation (between 20 and 22 days) to preserve the purity of the fruit.
- Implementation of Bioprotection: no addition of sulfur so as not to veil the fruit and preserve it very pure until bottling. Very late sulphiting, and very low SO<sub>2</sub> level during bottling.
- Ageing: 50% in thermoregulated stainless steel vats with alternatives with marked toasts on creaminess and roundness, and 50% in stainless steel vats.

### HARVEST DATES

Merlot : from october 1st to 2<sup>nd</sup>  
Cabernet-Sauvignon : october on 14<sup>th</sup>  
Malbec : september on 28<sup>th</sup>  
Cabernet-Franc : october on 6<sup>th</sup>

### BLEND

Merlot : 75 %  
Cabernet-Sauvignon : 10 %  
Malbec : 7,5 %  
Cabernet-Franc : 7,5 %

### TERROIRS

Clay-limestone hills and sandy-clay at the foot of the slopes

### TECHNICAL TEAM



Antoine De Oliveira  
Cellar Master



Julien Belle  
Winemaking Consultant

### ACCREDITATIONS



### INTO THE VINEYARD



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