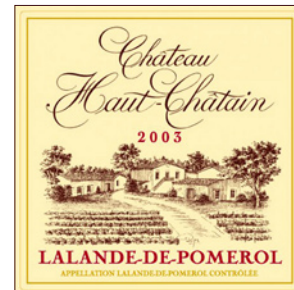


CHÂTEAU
Haut-Château
LALANDE-DE-POMEROL

Château Haut-Château is an 11-hectare (27-acre) property in the commune of Néac on the western edge of the Saint-Émilion plateau nestled into an elbow created by the intersection of Pomerol and Saint-Émilion. With soils of clay and gravel, the vineyard is planted to Merlot vines averaging 25 years. After an entirely manual harvest, grapes are fermented in cuve for 3-4 weeks. The wine is then aged in oak barrels for 12-16 months. Château Haut-Château employs anywhere from 25-50% new oak, depending on vintage and resulting fruit character. As owner and trained oenologist Martine Rivière explains, *"The amount of new oak and the time of ageing depends on the vintage in respect to the fruit and the taste of the wine and to obtain a beautiful harmony between the wood and the wine."*



Some of the most sought-after and expensive red Bordeaux are Merlot-dominated bottlings from Pomerol. Bordeaux specialists throughout the world have known for decades that adjacent Lalande-de-Pomerol frequently offers excellent, affordable substitutes for wine lovers who prefer not to drink their money. Château Haut-Château is one such estate.

CHÂTEAU HAUT-CHÂTEAU *Lalande-de-Pomerol*

Merlot (80%) blended with equal amounts of Cabernet Sauvignon and Cabernet Franc.

2005: shows rich and engaging floral aromas with notes of cherry jam; rich, savory fruits on the palate; slighter elements of cocoa, plums, and a classic touch of terroir; fine tannins and healthy balance of ripeness and acidity ensure years of positive development in cellar

Thank you for your time and for your interest in Connoisseur wines.