



CHATEAU LA HAYE

SAINT-ESTÈPHE



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Technical Sheet, Vintage 2025



- Soil: Deep gravel and clay-gravel
- Blend : 63% Cabernet Sauvignon, 35% Merlot, 2% Petit Verdot
- Vine Age: Between 40 and 50 years
- Harvest: Hand-picked
- Vinification: Temperature-controlled with pump-overs in stainless steel vats
- Pre-fermentation maceration: Cold, lasting 4 to 7 days
Fermentation temperature: Maximum 23° to 24°C
Vatting time: 14 to 21 days
- Final maceration: Warm, lasting 7 to 14 days
Malolactic fermentation: In vats
- Aging: 100% in oak barrels, 30% new, for 12 to 14 months
Final aging in large oak vats and wooden tanks
- Bottling: At the estate
- Oenologist: Eric Boissenot
- Serving Temperature: 14–16°C
- Marketing: France & Export
- Alcohol Content: 13% (to be confirmed at bottling)