

## **CHATEAU DOYAC** **Haut médoc 2011**

Acquired in 1998, this magnificent 30-hectare vineyard, almost in one piece on the limestone plateau, is composed of 80% Merlot and 20% Cabernet Sauvignon. The average age of the vineyard is 20 years old.

This very limestone soil brings freshness and finesse, typical of the great wines of Bordeaux. Thus, the replanting program since the acquisition of the property in 1998 led, due to the nature of the soil, to a very strong dominant Merlot grape variety.

Max de Pourtalès has a very specific objective: to obtain a healthy and ripe grape. Season after season, he is listening to his soil, the plant in his environment. A natural set to which he wants to give the most respect, accuracy and possible application.

From the beginning of its acquisition, it makes an ecological choice for a better valuation of the soil and the plant.

It is in this qualitative and respectful approach of the product that he opts in 2016 for the conversion of his vineyard in organic viticulture with a certification planned for 2018 and a biodynamic certification for 2019.

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### **TERROIR**

Limonestone

### **GRAPE VARIETY**

75% Merlot

25% Cabernet Sauvignon

### **SERVICE TEMPERATURE**

16°C -18°C

### **WINEMAKING**

Classic with temperature <28 °.

Maceration of 3 weeks.

Barrels of which 25% new barrels.

### **ALCOHOL**

13 %

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### **TASTING NOTES**

A vivid shade of violet this wine offers aromas of cassis, cherry and mint, accompanied by scents of pepper, vanilla and coffee. On the palate, the ample and dense attack gives a feeling of volume and fleshiness while the tannins, both powerful and elegant, structure an intense weft and provide a good length.

### **FOOD PAIRING**

Delicious with poultry, beef and lamb.

