



Les Hautes Cimes

Vineyard

Founded in 1937, the Puisseguin and Lussac Saint-Emilion cooperative cellar has nearly 150 members, covering an area of around 1,000 hectares of vines. The Puisseguin winegrowers have a 35 hectare vineyard with an average age of 25 years, all Agriconfiance certified, on clay-loam soil.

Winemaking

Vinification is traditional, with leaf removal and permanent grass cover. Maceration takes place for 2 to 4 weeks between 28 and 30°C. Aging takes place in thermoregulated stainless steel vats between 10 and 17°C. Racking is carried out occasionally in order to optimize the fruitiness of the wine.

Tasting

This is a round Puisseguin, fleshy and fruity, very supple and light.

Grape variety:

87% Merlot, 7% Cabernet Sauvignon, 6% Cabernet Franc

Taste and flavor: Light and fruity

Alcohol content: 14°

Allergen: Sulphites

Service advice

Serve it around 17°C with red meats, duck confit, small game and poultry, or sweet/savoury dishes.

Alcohol abuse is dangerous for health. To consume with moderation. Consumption of alcoholic beverages during pregnancy, even in small quantities, can have serious consequences on the health of the child.