



**Les Vignerons de Buzet** – Since now almost 10 years, our coop. is gradually moving towards a viticulture that reconciles the best technology, respect for Humans and the environment. Our promise: « *Make good wine at the best price for the customer in the best conditions for those whose living it is with total respect for Humans and Nature* ».

## CHÂTEAU LA HITTE Appellation Buzet Contrôlée



**Vintages :** 2015



**Varieties :**

Merlot, Cabernet Franc, Cabernet Sauvignon.



**Terroir :**

Clayey limestone



**Wine-making :**

The grapes are fully ripe when harvested but not overripe so as not to lose their aromatic potential. Prior to fermentation they are warm-macerated and then temperature-controlled macerated for a week at 22°C to bring out the aromas and extract the softest tannins.



**Wine-tasting :**

A very deep colour highlighted with some remaining blueness. The nose is powerful with lots of fruitiness underscored by a touch of vanilla and toast. The mouth attacks with the nice fullness of tannins which, though young, are already beautifully coated. The finish of this “modern” wine is fruity but still typical of our appellation.



**Ideal drinking temperature:** 16°-17°c



**Serving suggestions :**

Perfect throughout a meal.



*Wine growing that respects both Man and Nature.*



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