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# CHÂTEAU HAUT PASQUET BLANC

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*Vintage*           **2013**  
*Producer*       **CUVELIER**  
*Country*         **FRANCE**  
*Region*          **BORDEAUX**  
*Composition:*  
**SAUVIGNON 70%, SÉMILLON 30%,**

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## THE STORY

In 1903 they purchased Château Le Crock, Cru Bourgeois in Saint-Estèphe with 32 hectares nestled between Château Cos d'Estournel and Château Montrose. In 1920 Château Léoville Poyferré, 2nd Classified Growth, and Château Moulin Riche in Saint-Julien was purchased. The vineyard is located on one of the finest gravel rises in the Médoc. In 1946 Cuvelier Wine Merchant was set up in Bordeaux by Max Cuvelier to be closer to their vineyards and facilitate purchases and distribution. Didier Cuvelier took charge of the 2 family estates in 1979. Today, he has overseen more than thirty harvests. Oliver Cuvelier took the reins in 1985 and has developed a wide range of fine Bordeaux wines.

## TASTING NOTES

The attack is fresh and crisp. The nose is rich with aromas of lime and citrus. A good wine for summer time.

## RATINGS

2009 SILVER Medal at the Agriculture contest of PARIS

## VINEYARD

Located in Escoussan in the Haut Benauge area. The 12 acres of soil are clayey and chalky.

## VINIFICATION

First the wine starts its vinification with cold skin maceration for 8 days. The alcoholic fermentation occurs at low temperature (18°C) to keep the freshness and the fruit aromas. It is then kept in lees.



H. CUVELIER & Fils

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**FOR MORE INFORMATION VISIT [KINDREDVINES.COM](http://KINDREDVINES.COM) OR CALL (248) 528-WINE**