

J.J. MORTIER & C^{ie}

Château d'Aurilhac

Haut-Médoc
Cru Bourgeois



CHÂTEAU

20 hectares of both Châteaux d'Aurilhac and La Fagotte. plateau of clay, sand and gravel. It is one of the best soils of the commune of Saint Seurin de Cadourne (canton of Pauillac), where the wine was already cultivated during the middle age. The estate was replanted in 1983 with the best rootstocks adapted to the nature of the soil, in order to have a wine of a high quality.



VINEYARD

Soil : clay, sand, gravels

Area : 20 hectares.

Grapes-Varieties : 46 % Cabernet Sauvignon, 49 % Merlot, 2,5 % Cabernet Franc, 2,5 % Petit Verdot.

Harvest : by hand



VINIFICATION

Traditional vinification .

Alcoholic fermentation at 28-30°C. 28/30°.

There are modern vats made of stainless steel. Control of temperatures is done.

Maceration: 2 to 3 weeks

Ageing : barrel and stainless steel tanks



TASTINGS COMMENTS

Deer red color with garnet reflections



Expressive nose of black ripe fruits, blackcurrant, blackberry, licorice ; toasted and vanilla tints.



The palate is full-bodied, dense, tannic with thick plum and cassis fruit and toasted notes ; with good weight on the finish.



AWARDS

2003 Gold Medal -Concours des Vins D'Aquitaine 2005

2004 Silver Medal – Concours des Vins D'Aquitaine 2006

2006 87/89 Parker– Gold Médal -Concours des Vins D'Aquitaine 2010

2009 Gold Médal -Concours Général Agricole Paris 2012

* Guide Hachette 2013

