

GRANDS VINS DE BORDEAUX



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Château
HAUT-MEYREAU

GRANDS VINS DE BORDEAUX



HM

HAUT
MEYREAU

Range

“Château Haut Meyreau”

Bottled at château in Dardenac

Château
HAUT MEYREAU
A vineyard to be discovered

Château Haut-Meyreau Blanc Sec
A gateway to start a meal

Château Haut-Meyreau Génération
To enjoy with friends

Château Haut-Meyreau Légende d'Aussagne
For a special visit

Château Haut-Meyreau Héritage
For the lovers of authentic wine

Château Haut-Meyreau Ambassade
To embellish your large tables

Château Haut-Meyreau Tradition
To drink wine for the pleasure

Haut-Meyreau Premiers Bourgeois
Ideal for an outdoor meal

Château Haut-Meyreau Rosé
The companion for all occasions!

Château
HAUT MEYREAU

Château Haut-Meyreau Blanc



Producer :

Château Haut Meyreau

Appellation :

AOC Bordeaux blanc

Grape varieties :

Sauvignon (60%) and Sémillon (40%)

Colour :

Yellow with greenish reflections

Serving temperature :

8 to 10 °C

Conservation :

until 3 years

Tasting note :

*White wine of great elegance
well-balanced and with excellent mineral flavours. It can
be kept 3 to 4 years.*

*Enjoy it with appetizers, shellfish, shrimps & prawns,
fish and white meat.*



Château Haut-Meyreau Rosé



Producer :

Château Haut Meyreau

Appellation :

AOC Bordeaux rosé

Grape varieties :

Merlot (60%) and Cabernet Sauvignon and Cabernet Franc (40%)

Colour :

Brillant grenadine

Serving temperature:

8° to 11°C

Conservation :

Until 2 years

Tasting note :

This Bordeaux rosé with brilliant grenadine colour highlights strawberries and raspberries aromas.

With its crisp and clean attack, it will be perfect for your grills and summer dishes.



Château Haut-Meyreau Génération



Producer :

Château Haut Meyreau

Appellation :

AOC Bordeaux

Grape varieties :

Merlot (60%) and Cabernet Sauvignon and Cabernet Franc (40%)

Raising :

Stainless steel tank

Colour :

Red ruby

Serving temperature:

17°C

Conservation :

Between 3 to 5 years

Tasting note :

We wanted to develop a simple wine but not simplistic, based on red fruit rich with tannins, mellowing after 2 to 3 years in the bottle. The Génération wine is very well adapted to all kinds of meat and cheese.



Château Haut-Meyreau Tradition



Producer :

Château Haut Meyreau

Appellation :

AOC Bordeaux

Grape varieties :

Merlot (60%) and Cabernet Sauvignon and Cabernet Franc (40%)

Raising :

Stainless steel tank

Colour :

Red ruby

Serving temperature :

17° to 18°C

Conservation :

Until 5 years

Tasting note :

This wine is the result of a meticulous work, researching a perfect balance and a marriage between two varieties Merlot and Cabernet Franc. This wine has a beautiful bright ruby colour and aromas of red fruit enriched by soft tannins and can be consumed immediately or after 3 to 3 years in the bottle.



Château Haut-Meyreau

Légende d'Automne



Producer :

Château Haut Meyreau

Appellation :

AOC Bordeaux

Grape varieties :

Cépages Merlot (60%) and Cabernet Sauvignon and Cabernet Franc (40%)

Raising :

10 months in oak barrell

Colour :

Grenat

Serving temperature :

17° to 19°C

Conservation :

from 3 to 6 years

Tasting note :

Wine with a wild character, rustic notes of undergrowth, plum, and finally grilled aromas.

The wine is clarified, raised for several months in our oak barrel with racking in order to be filtered and bottled.



Château Haut-Meyreau Ambroisie



Producer :

Château Haut Meyreau

Appellation :

AOC Bordeaux

Grape varieties :

Merlot (70%) and Cabernet Sauvignon and Cabernet Franc (30%)

Raising :

12 months in oak barrell

Colour :

Red crimson

Serving temperature :

18° to 19°C

Conservation :

from 4 to 8 years

Tasting note :

Delicate and elegant aroma, with sparsely grilled notes of coffee. Nice to drink with red meat and ideal with cheese dish.



Château Haut-Meyreau Héritage



Producer :

Château Haut Meyreau

Appellation :

AOC Bordeaux

Grape varieties :

Merlot (60%) et Cabernet Sauvignon et Cabernet Franc (40%)

Colour:

Dark red

Raising :

18 months in stainless steel tank

Serving temperature :

17 to 18 °C

Conservation :

from 5 to 8 years

Tasting note :

Heritage is a vintage which lets dominate the aromas of very ripe fruits. It advances the concentration and the maturity of the fruit to the state pure, without ageing in oak barrels.

Heritage is nice to drink with red meat.



Château Haut-Meyreau

Entre Ciel et Terre



Producer :

Château Haut Meyreau

Appellation :

AOC Bordeaux

Grape varieties :

Merlot (50%) and Cabernet Sauvignon and Cabernet Franc (50%)

Colour :

Garnet

Raising :

In oak barrel during 18 months

Serving temperature :

18° to 19°C

Conservation :

from 8 to 10 years

Tasting note :

In its garnet colour, this wine reveals a smooth, supple body. Its tannins provide a lingering mouth-feel. On the nose, "Entre Ciel et Terre" is expressive and fine, with aromas of cooked fruit. It nicely serves red meats, game and cheeses..



Haut-Meyreau Premiers Bourgeons



Producer :

Château Haut Meyreau

Appellation :

Vin de France

Grape varieties :

Merlot (60%) and Cabernet Franc (45%)

Color :

Ruby color

Raising :

Stainless steel

Serving temperature :

16 to 17°C

Conservation :

2 to 3 years

Tasting note :

Nice brilliant ruby color, fruity smell of blackberry, supple and round in mouth, which goes down smoothly.



GRANDS VINS DE BORDEAUX



HAUT
MEYREAU

Our merchant wine “Haut Meyreau”

Bottled at our winery in Dardenac



Château
HAUT-MEYREAU

Haut-Meyreau Blanc



Producer :

Chateau Haut Meyreau

Appellation :

White Bordeaux

Grape varieties :

Sauvignon and Sémillon

Colour :

White

Serving temperature :

Between 7 to 9°C

Conservation :

3 years

Tasting note :

The originality of the wine is marked by the sauvignon, which develop aromas of white flowers and citrus fruit. The presence of sémillon brings openness and structure for a perfect balance.



Haut-Meyreau Rosé



Producer :

Château Haut Meyreau

Appellation :

AOC Bordeaux

Grape varieties :

Merlot (60%) and Cabernet (40%)

Colour :

Brillant grenadine

Serving temperature :

8 to 11°C

Conservation :

2 years

Tasting note :

This Bordeaux rosé with brilliant grenadine colour highlights strawberries and raspberries aromas.

With its crisp and clean attack, it will be perfect for your grills and summer dishes.



Haut-Meyreau Rouge



Producer :

Château Haut Meyreau

Appellation :

AOC Bordeaux

Grape varieties :

Merlot and cabernet Franc

Colour :

Ruby

Raising :

Stainless steel tank

Serving temperature :

17° to 18°C

Conservation :

from 3 to 4 years while is young

Tasting note :

Wine with beautiful ruby colour which reveals to be smooth with soft tannic structure. Good balance. It will be perfect for your red meet, grilling and cheese.



Haut-Meyreau Les Hauts de Dardenac



Producer :

Château Haut Meyreau

Appellation :

AOC Bordeaux

Grape varieties :

Merlot (50%) and Cabernet (50%)

Raising :

Stainless steel tank

Serving temperature :

Between 17°C to 18°C

Conservation :

5 years

Tasting note :

Nice ruby color with dark purple lights on top. It smells red fruits, cherry, blackberry, prune. In mouth, it is full bodied, supple and well round, with a nice balance.



Haut Meyreau Sparkling



Producer :

Château Haut Meyreau

Appellation :

Sparkling wine

Serving temperature :

6 to 8°C

Conservation :

3 years

Tasting note :

With clear yellow colour, this wine represents fine bubbles and on the nose expresses white fruits and flower aromas. Its palate is fresh and lightly fruity. It can be served with all kind of meal and even for cocktails.

