

Owner: Marie José Degas

Coordinates: 36/38 route de Créon, 33750 St Germain du Puch

0657240244 / 0674649817

vignobles.degas@yahoo.fr

Extern Activities: Seminar room rentals around a beautiful 9ha park.

History of the winery: In the middle of « entre deux mers », the Degas vineyards has been passed down for 8 generations, and is now run by the family matriarch and her daughters. The winery embodies tradition, modernity, originality, and know-how.

Winegrowing philosophy: We are independent winemakers who respect the environment, from vineyard to bottle. We produce and sell our wines with the goal of capturing our passion, history, and exceptional terroir.

Area: 20ha

Soil: The austere soils of Graves limit grapevine vigor, leading to small concentrated grapes that produced wines that have concentrated flavors, ripe tannins, and incredible complexity.

Grape varieties: 70% Merlot, 20% Cabernet Sauvignon, 5% Sauvignon blanc, 5% Sauvignon Gris

Wine: Château Haut Gayat

Color: Red

Soil: Sandy-gravelly

Assembly: 50% Merlot, 50% Cabernet sauvignon

Vines: Double guyot training, with tillage or seeding to limit the vigor. Manual leaf thinning, and shoot and cluster thinning, expose berries to the sunlight ensuring optimal ripening.

Vinification: Traditional vinification with the aid of modern technology, including thermo-regulation, micro-oxygenation.

Aging: 12 months in French oak barrels.

Flavor: A ripe, powerful wine, the color is very dark purple. The bouquet is elegant and rich, with ripe black fruits, sweet spices, and violets, accented by woody undertones. On the palate, the wine offers similar generous ripe flavors.

Pairings: Well suited for red meat and soft cheese.

Awards: Regularly recognized by the Hachette guide, Château Haut Gayat has a national and international reputation, including two recently awarded gold medals.

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Grape varieties: 70% Merlot, 20% Cabernet Sauvignon, 5% Sauvignon blanc, 5% Sauvignon Gris

Wine: Château Haut Gayat

Color: White

Soil: Sandy-gravelly

Composition: 50% Sauvignon Blanc, 50% Sauvignon Gris

Vines: Double guyot training, with tillage or seeding to limit the vigor. Manual leaf thinning, and shoot and cluster thinning, expose berries to the sunlight, ensuring optimal ripening.

Vinification: Harvested at night to preserve freshness. The grapes are pressed directly to the tank for a long, cool fermentation to preserve delicate aromas.

Aging: After fermentation the white wine is aged for 4 months to add structure and complexity, while respecting the character of fruit.

Flavor: The color is gold, with a nose reminiscent of ripe fruits, white peaches with notes of honey and acacia flower. In the mouth the wine leads with delicate mineral notes followed by the complexity arising from barrel aging. The wine finish fresh and elegant.

Pairings: Enjoy with fish, white meat, cheese or at the beginning of a meal.

Awards: The limited production of the wine precludes it from commercial competitions.