

Château Haut Lignières

Faugères



The Domaine at-a-glance

Owner / Winemaker: Jérôme Rateau **First Vintage:** 2007
Soil: Schist
Size: 15 Ha **Location:** Faugères, Languedoc
Appellations Produced: Faugères

Château Haut Lignières was established by the Kreutzfeldt family in 1994. Attracted by their amazing parcel of Faugères vineyards, Jérôme Rateau was fortunate enough to purchase the winery and vineyards from the Kreutzfeldt's in 2007. When he arrived, Jérôme blended and assembled the 2006 vintage. However, 2007 was the first vintage that Jérôme worked all the way from harvest, to vinification, to blending. Each subsequent vintage should bare a little more of Jérôme's imprint as a winemaker.

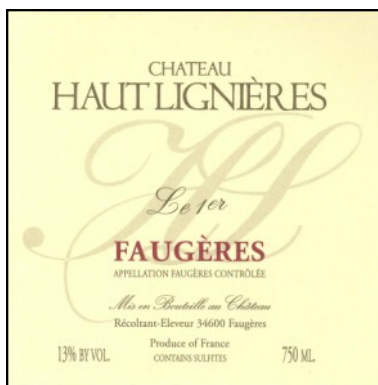
Château Haut Lignières' vines are planted in a single, contiguous vineyard, which is unusual for the region. Most producers in the region have small plots scattered around the region. The vines are relatively high in altitude (aprox. 275 meters), and the vineyards are densely planted on steep hillsides which are comprised entirely of schist. Jérôme is focused on quality, doing everything he can in the vineyard and in the winery to make better and better wines. He belongs to a small group of seven producers whose goal is to raise the overall quality of the wines of Faugères. As a group they try to farm as sustainably as possible, using no herbicides, only plowing the ground to control weeds.



Jérôme Rateau

About Faugères: The appellation of Faugères contains some of the most highly regarded vineyards and terroir in the Languedoc. Today there are only about forty producers bottling their own wines in

Faugères. The rock, schist, which comprises most of its vineyards, is one of the signatures of Faugères. It is a hard friable rock that fractures as it weathers, providing excellent drainage in the vineyards. Therefore, vineyards comprised of fractured schist are generally known for producing dark, concentrated wines, with fine tannins.



40% Syrah, 35% Grenache,
25% Mourvèdre



Vineyards at Haut Lignières

Château Haut Lignières - Faugères, "Le 1^{er}" 2009

Technical Notes: The average age of the vines at Haut Lignières is 40 years old. Through vineyard management and green harvesting, the yields are kept to a low 32 hectoliters per hectare. No herbicides are used in the vineyards. All grapes are harvested by hand. The grapes are then destemmed, crushed, and undergo a 30 day maceration. The wine is then aged 50% in tank, and 50% in 1,2,3 year old barrels for 12 months before bottling.

Tasting Notes: With its relatively high percentage of Mourvèdre, this is a dark and brooding Faugères. In the glass the wine has a concentrated, deep purple color. The nose is perfumed with sweet blackberry and black raspberry aromas. In the mouth it is lush with rich black fruit flavors, and hints of blueberry and coco. Even with its deep concentration, the tannins are surprisingly supple and silky. This wine is simultaneously a sumptuous wine built for enjoyment, in addition to being an age worthy wine for the cellar.