



The Château's vineyard overlooks the village of Cissac-Médoc, between Saint-Estèphe and Pauillac. Its wine is the reflection of this unique location, unveiling real character with each new vintage. As on all the estates of Vignobles M&C Quancard, the best techniques of traditional and modern vinification are combined with 15 months of barrel ageing to develop all the features of the traditional characteristics of a great Médoc wine.



**Wine: Château Haut Logat  
Haut-Médoc, Cru Bourgeois  
Domaine Cheval Quancard**

**Alcohol: 12,5 %**

**Vintage: 2012**

**Grape: 45% Merlot, 45% Cabernet Sauvignon, 10% Cabernet Franc**

#### Awards

Silver Concours de Bordeaux Vins d'Aquitaine 2014

89 Pts Wine Enthusiast 2016

#### Vinification

Cold pre-fermentation for one week at 10°C then a long fermentation for 30 days at 28-30°C.

15 months in oak barrels, one third renewed each year.

#### Ageing potential

Ready to drink now, this wine will keep for at least 2 to 5 years

#### Tasting

A lovely, garnet red colour. A delicate bouquet with fragrances of stewed fruits and sandalwood. On the palate, a fine and harmonious structure, elegantly enhanced by a pleasing touch of woodiness.

#### Food pairing

Perfect with red meat and cheese

#### Serving temperature

17-18°C

(Indeholder sulfitter)

