



CHÂTEAU HAUT-SURGET

AOC Lalande-de-Pomerol - Red

LOCATION

Located just north of the prestigious Pomerol appellation, across the Barbanne river, the Lalande-de-Pomerol AOC benefits from a richly diverse terroir of gravel, clay, and sandy soils. This temperate landscape provides ideal conditions for Merlot-the emblematic grape of the region-often complemented by Cabernet Franc. Gently rolling hills and serene countryside create a setting steeped in centuries of winemaking tradition. The wines of Lalande-de-Pomerol are known for their roundness, suppleness, and ripe fruit aromas, sometimes enhanced by hints of truffle, and they charm both in their youth and after several years of aging.

PRESENTATION

Nestled in the heart of the prestigious Lalande-de-Pomerol appellation, Château Haut-Surget is a historic, family-run estate in Néac, proudly managed by the Ollet-Fourreau family since the 1930s. Spanning around 35 hectares, the vineyard is predominantly planted with Merlot, complemented by Cabernet Franc and Cabernet Sauvignon, producing wines of elegance, depth, and character.

WINEMAKING & AGEING

The grapes are carefully selected on two sorting tables upon arrival at the winery. Fermentation takes place in temperature-controlled vats, followed by extended maceration lasting around five weeks. The wine is then aged for one year in a combination of new and one-year-old French oak barrels.



VARIETALS

Merlot, Cabernet sauvignon, Cabernet franc



FOOD PAIRINGS

Serve at between 16 and 18°C with grilled entrecote steak, duck confit with apples or porcini ravioli.



TASTING

Beautiful bright red colour. A nose of ripe red fruit that seems to herald a concentrated wine. Quite powerful on the palate, with a fine tannic structure.



CHATEAU

HAUT - SURGET

LALANDE-DE-POMEROL

Merlot, Cabernet-Franc,

Cabernet-Sauvignon

G.F.A. HAUTSUNGET

OLLET - FOURREAU









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