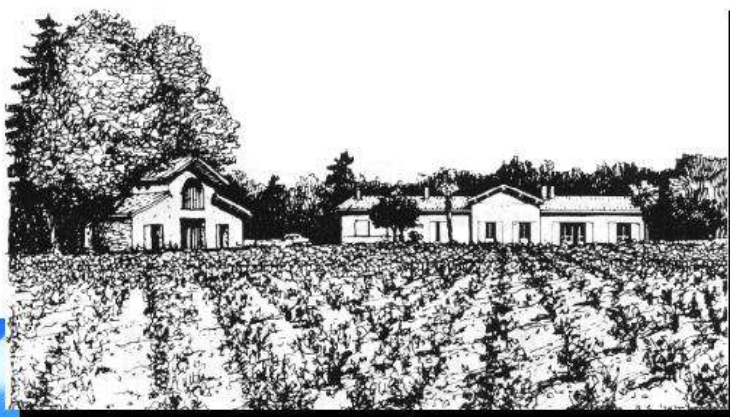




Château Hourbanon

**MEDOC**

**CRU BOURGEOIS**  
CLASSEMENT 2003



*Hugues DELAYAT*

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## Château Hourbanon

### *The vineyard in some lines*

*It is at the gates of Lesparre in the heart of the Medoc, which extends the vineyards of Château Hourbanon already classified Cru Bourgeois from the late nineteenth century.*

*In 1974 Rémi DELAYAT bought this vineyard almost abandoned and rehabilitated it. After his death, Nicole DELAYAT continued his work, and it is now me, Hugues DELAYAT, their son, who operates the 13 hectares of vines whose entire output is produced, high and bottled by us.*

*With the greatest concern for the respect of the land, traditions and typical Medoc, that we have the marriage of tradition and modernity, therefore, we hold: apology plowing land, natural amendments and manual harvesting, but we also evolved with the times and quality, and thus set up: stripping, temperature control of wine and set up computer tools traceability*

*These are the grapes from vines carefully selected, perfectly ripe, carefully sorted, which will be vinified in the traditional Medoc way. After aging for 16 to 18 months in oak barrels, it is through us that will be bottled.*

*Then he will reveal aromas of ripe red fruit, discreetly woody, its deep ruby color, balance its tannins melted and its magnitude in the mouth, confirming its qualities typical Medoc and his ability to aging .*

*We are happy to welcome you on the farm for a visit to our winery and wine tasting in the cellar. So do not hesitate to visit us!*



# Château Hourbanon

## Technology in precision

### The vines

*Appellation d'origine contrôlée Médoc AOC*

*Planted surface 12,66 Ha*

*Gravelly soil of the Médoc*

*Grape-variety : 65 % cabernet sauvignon, 5% cabernet franc, 30% Merlot*

*Medium age of grapevines: 40 years*

*Pruning way : guyot double*

*Natural amendments grinding branches in place*

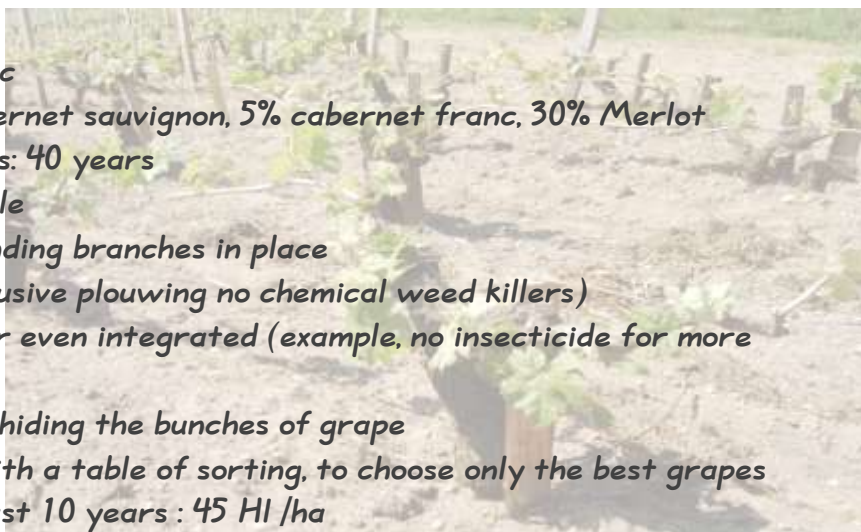
*Maintain of the soil: exclusive ploughing no chemical weed killers)*

*Pest control : reasoned or even integrated (example, no insecticide for more than 5 years)*

*Thinning out some leaves hiding the bunches of grape*

*Manual grape harvest, with a table of sorting, to choose only the best grapes*

*Medium yield for those last 10 years : 45 Hl /ha*



### The cellar

*Complete de-stemming*

*Carbonic maceration 7 to 15 days according to the tasting*

*Temperature control of alcoholic fermentation*

*Maceration after fermentation : 2 to 5 weeks according of the tasting*

*Soft pressing with a hydraulic press giving a few wine of high quality*

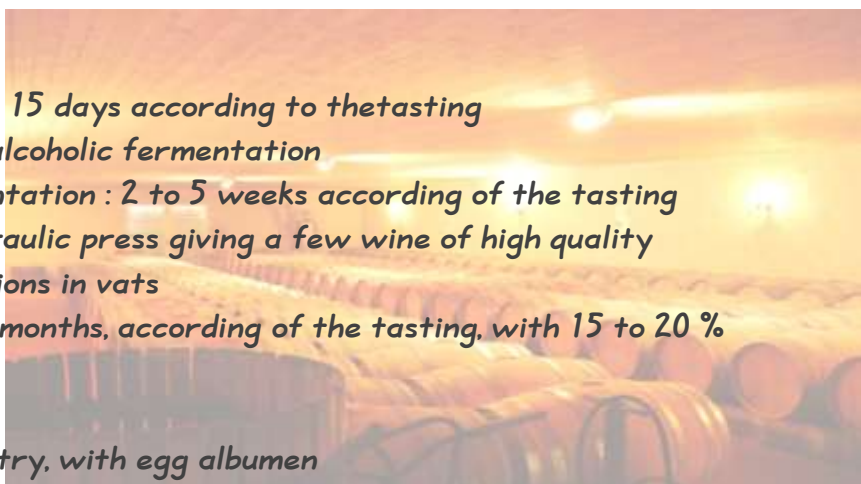
*Malolactiques fermentations in vats*

*Oak cask ageing 16 to 20 months, according of the tasting, with 15 to 20 % new oak.*

*Ageing on the lees*

*Fining : according on the try, with egg albumen*

*Bottling on the vineyard with our own group, and very high quality natural cork*





# Château Hourbanon

*Some pictures of the vineyard*





# Château Hourbanon



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# Château Hourbanon

Château Hourbanon  
MEDOC  
2002

Bottles 75 cl

Awards : Gold medal Macon Grands vins de France wine contest.

Recommended by Dussert-Gerbert guide book.

### Origines:

-Grape variety: Cabernet sauvignon 65%, Cabernet Franc 5%, Merlot 30%

-Soil: grave and sand

-Pruning: Guyot double

-Yield: 45 Hl/Ha

-Harvesting: hand picking and manual sorting

-Maintain of the soil: exclusive plowing, no chemical weeding

- Age of grapevines: 38 years



### Vinification

Pre-fermentation maceration for 7 to 15 days. Controlled temperature during the 10 days of Alcoholic fermentation. Post-fermentation maceration for 2 to 5 weeks depending on tasting.

### Aging

18 months in 15% new barrels.

### Tasting

Straight and frank attack in the mouth with supple, silky and harmonious tannins. Very mature, almost jammy fruits aromas with a touch of spicy notes.

### Keeping

15 years in cellar

### Gastronomy

Serve between 17 – 19° c

To drink with meat, stews, game and cheese..

### Winemaker's word

The countryman is one who lives in the country, by the country and for that country, I'm so proud to be a countryman.



# Château Hourbanon

Château Hourbanon  
MEDOC  
2003

Bottles 75 cl

Awards : Gold medal Brussels worldwide wine contest 2007.  
Bronze medal Bordeaux vins d'Aquitaine wine contest 2007

### Origines:

-Grape variety: Cabernet sauvignon 65%, Cabernet Franc 5%, Merlot 30%

-Soil: grave and sand

-Pruning: Guyot double

-Yield: 45 Hl/Ha

-Harvesting: hand picking and manual sorting

-Maintain of the soil: exclusive plowing, no chemical weeding

- Age of grapevines: 38 years



### Vinification

Pre-fermentation maceration for 7 to 15 days. Controlled temperature during the 10 days of Alcoholic fermentation. Post-fermentation maceration for 2 to 5 weeks depending on tasting.

### Aging

18 months in 15% new barrels.

### Tasting

Year of the heatwave, this vintage is very warm, round with notes of very ripe fruit. The vintage pleasure.

### Keeping

10 years in cellar

### Gastronomy

Serve between 17 – 19° c

To drink with meat, stews, game and cheese..

### Winemaker's word

The countryman is one who lives in the country, by the country and for that country, I'm so proud to be a countryman.



# Château Hourbanon

Château Hourbanon  
MEDOC  
2005

Bottles 75 cl

*Awards : Gold Medal Brussels international wine contest  
Silver medal Bordeaux Vins D'Aquitaine international wine contest.  
Bronze medal independent wine makers wine contest.*

### Origines:

- Grape variety: Cabernet sauvignon 65%, Cabernet Franc 5%, Merlot 30%
- Soil: grave and sand
- Pruning: Guyot double
- Yield: 45 Hl/Ha
- Harvesting: hand picking and manual sorting
- Maintain of the soil: exclusive plowing, no chemical weeding
- Age of grapevines: 38 years

### Vinification

Pre-fermentation maceration for 7 to 15 days. Controlled temperature during the 10 days of Alcoholic fermentation. Post-fermentation maceration for 2 to 5 weeks depending on tasting.

### Aging

18 months in 15% new barrels.

### Tasting

Exceptional vintage, this wine has a power and a concentration never reached. Now "on the fruit" and with the freshness of young wines, it will open after a time on mature and spicy notes.

### Keeping

15 years in cellar

### Gastronomy

Serve between 17 – 19° c

To drink with meat, stews, game and cheese..

### Winemaker's word

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# Château Hourbanon

Château Hourbanon  
MEDOC  
2006

Bottles : 75 Cl

Awards :  
Recommandation International Wine Challenge 2009

### Origines:

-Grape variety: Cabernet sauvignon 65%, Cabernet Franc 5%, Merlot 30%

-Soil: grave and sand

-Pruning: Guyot double

-Yield: 45 Hl/Ha

-Harvesting: hand picking and manual sorting

-Maintain of the soil: exclusive plowing, no chemical weeding

- Age of grapevines: 38 years



### Vinification

Pre-fermentation maceration for 7 to 15 days. Controlled temperature during the 10 days of Alcoholic fermentation. Post-fermentation maceration for 2 to 5 weeks depending on tasting.

### Aging

18 months in 15% new barrels.

### Tasting

This is a pretty vintage. Fine, fruity, with supple and silky tannins. Although it has a good potential of aging, it is very pleasant to drink on its freshness and on the fruit, which is common to young wines. On the other hand, it's a likely pleasant 2003 wine. Despite of the weakness of mediatization, I really recommend you to discover this vintage.

### Keeping

15 years in cellar

### Gastronomy

Serve between 17 – 19° c

To drink with meat, stews, game and cheese..

### Winemaker's word

The countryman is one who lives in the country, by the country and for that country, I'm so proud to be a countryman.



# Château Hourbanon

Château Hourbanon  
MEDOC  
2007

Bottles : 75 Cl

**Awards :**

Gold medal at Concours des Vignerons Indépendants 2010  
Silver medal at International Wine Challenge 2010

**Origines:**

- Grape variety: Cabernet sauvignon 65%, Cabernet Franc 5%, Merlot 30%
- Soil: grave and sand
- Pruning: Guyot double
- Yield: 45 Hl/Ha
- Harvesting: hand picking and manual sorting
- Maintain of the soil: exclusive plowing, no chemical weeding
- Age of grapevines: 38 years



**Vinification:**

Pre-fermentation maceration 7 to 15 days. Alcoholic fermentation 10 days with temperature control. Post-fermentation maceration 2 to 5 weeks, according to tasting

**Aging**

18 months in 15% new barrels.

**Tasting**

Beautiful vintage guard, he currently stands with notes of red fruits and black very cool, a great freshness, and promises to be a great aromatic complexity with age

**Keeping**

15 years in cellar

**Gastronomy**

Serve between 17 – 19° c  
To drink with meat, stews, game and cheese..

**Winemaker's word**

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# Château Hourbanon

Château Hourbanon  
Cuvée Rémi  
MEDOC  
2000

Bottles : 75 Cl

### Origines:

- Grape variety: Cabernet Franc 95%
- Soil: grave and sand
- Pruning: Guyot double
- Yield: 15 Hl/Ha
- Harvesting: hand picking and manual sorting
- Maintain of the soil: exclusive plowing, no chemical weeding
- Age of grapevines: 38 years

### Vinification

Pre-fermentation maceration for 7 to 15 days. Controlled temperature during the 10 days of Alcoholic fermentation. Post-fermentation maceration for 2 to 5 weeks depending on tasting.

### Aging

22 months in 100% new oak barrels.

### Tasting

A unique blending for a unique cuvee. Powerful and supple tannins, finesse and elegance, are the characteristics of this complex wine's aroma, combining mature and jammy fruit to the most refined spices.

### Keeping

15 to 20 years in cellar

### Gastronomy

Serve between 17 – 19° c

To drink with meat, stews, game and cheese..

### Winemaker's word

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Château R.C. DELAYAT  
MEDOC  
2007

Bottles : 75 Cl

Origines:

- Grape variety: Cabernet sauvignon 65% Merlot 30%
- Soil: grave and sand
- Pruning: Guyot double
- Yield: 45 Hl/Ha
- Harvesting: hand picking and manual sorting
- Maintain of the soil: exclusive plowing, no chemical weeding
- Age of grapevines: 38 years

Vinification

Pre-fermentation maceration for 7 to 15 days. Controlled temperature during the 10 days of Alcoholic fermentation. Post-fermentation maceration for 2 to 5 weeks depending on tasting.

Aging

20 in vats.

Tasting

Typical of the Medoc, supple tannins, very fruity with a wonderful freshness

Keeping

10 years in cellar

Gastronomy

Serve between 17 – 19° c

To drink with meat, stews, game and cheese..

Winemaker's word

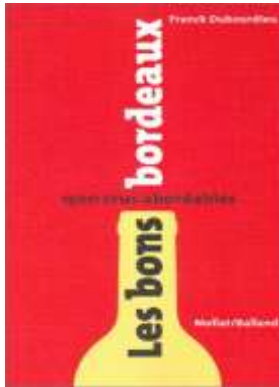
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# Château Hourbanon

*A few awards*



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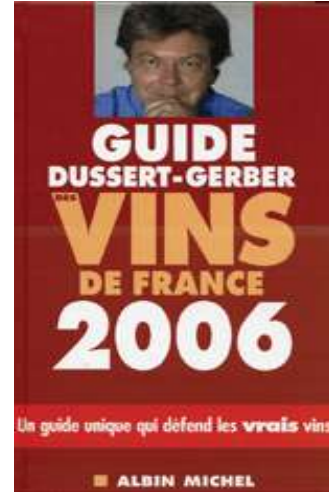
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# Château Hourbanon





## Château Hourbanon

### *My philosophy in a nutshell*

*I am very attached to the character of the wines of the Médoc, and is working in this direction, keeping the majority of this grape variety known as the cabernet sauvignon, which gives our wines their strength and potential. All my growing techniques are thus designed to obtain typical wine, powerful, custody and seeking to age a few years, even if the current circuit current distribution do not lend very little to this type of wine.*

*Thus the "first wine" Château Hourbanon is marked by the Cabernet Sauvignon comes from the plots giving the wines more concentrated and powerful. The work of wine-oriented structures of wines, with the aim of making it a great long-Médoc custody. The "second wine" Château Delayat RC, although Médoc is typed from a more flexible assembly. He has a good capacity to care while being easy and pleasant to drink young. It is different both in the assembly, the work of winemaking, as well as livestock. Although traditionally referred to as "second wine", it is not a pale copy of the "first wine", but a wine with its own characteristics and distinct qualities.*

*The entire management of the holding is directed since Rémi DELAYAT rehabilitated this area, to the character of its wines and the respect of the land. We therefore concluded in Pest since 1988, and is also the fact of never having used chemical weedkiller but plowing the soil. I'm also thinking about the passage in Bio last step that remains for me to go, and I hope to soon have the time to conduct tests before starting my conversion.*

*Although very attached to tradition, I am gradually equipped with much material for me to better control all stages of production, and thereby improve the quality and consistency of its wines. I'm using modern knowledge and technology in the service of character and tradition, while avoiding the pitfall of any technological or too that, goes to the opposite of tradition and typicality. I like to believe that the awards each year at major national and international evidence of the validity of the way I am.*

*I use the tools such as real-time control of the spraying, thermal stripping, monitoring and controlling temperature winemaking equipment saving the amount of water used for cleaning equipment and tools Computer tracking of vines and all operations at the cellar.*