

It is with the doors of Lesparre, in the heart of the Medoc, that the Château Hourbanon vineyard extends, already classified ru Bourgeois at the end of the XIXème century.



In 1974 Remi DELAYAT purchased and rehabilitated this vineyard quite abandoned. After his death, Nicole DELAYAT continued his work, and it is currently me, Hugues DELAYAT, their son who exploits these 13 hectares of vine whose entire production is vinified, raised and bottled by our care.



With the greatest concern of the respect of the soil, traditions and médocaine typicity, we made a successful marriage of the traditions and modernity

Exclusive ploughings of the ground, Natural amendments, Manual grape harvest,



but also:



stripping, control temperatures of wine makings tools data processing of traceability

In fact thus judiciously selected grape varieties, perfectly ripe grapes and very carefully sorted will be vinified in the purest médocaine tradition.

With the exit of a breeding from 16 to 20 months out of barrels of oak, it is by our care that it will be bottled.



At this point in time it will be able to reveal its red fruits flavours good ripe, discreetly wooded, its dress deep ruby, the balance of its molten tannins and its width in mouth, qualities confirming its médoc typicity like its aptitude for ageing.

We will be happy to accommodate you on the exploitation for a visit of our cellar and a tasting. Then do not hesitate to come to see us while passing a small telephone call in advance.

Marie Claire & Hugues DELAYAT