

CHÂTEAU HAUT SELVE

Les Acacias 2020

SINGLE ESTATE

Château Haut Selve is the only creation of vineyard in Bordeaux in the 20th Century. The vineyard was planted in the historical Graves Appellation area over a pine forest where vines used to grow 120 years ago. Each step of Chateau Haut Selve's creation was thought and carried out as if it was a piece of art. The history of art and wine is the particularity of this property that is known to be one of the top five in Graves.

Since 2018, the vineyard is HVE & Terra Vitis certified.

DEEP GRAVELY SOIL / LES ACACIAS PLOT

THE VINEYARD

- Density : 5500 vines/acre
- Planting density of 5,500 plants per hectare
- Adapted pruning with a parcel-by-parcel approach of the vigor
- Illuminated leaf area greater than 13,000 m²
- Soil nutrition by green manure (bean, pea, mustard)
- Mechanical tillage without the use of weed killers
- Manual and mechanical pruning only
- Disbudding in May to adjust the number of bunches per vine
- Yields 2020: 29HI/Ha
- The Reserve cuvée exclusively proceeds from the specific plot called Les acacias

INDIVIDUAL PLOT VINIFICATION AND AGEING

- Direct vatting of the grapes, part of them with stalks
- Maceration and alcoholic fermentation in thermo-regulated stainless steel tanks
- Malolactic fermentation in new 225L French oak barrels
- Then aged for 12 months in one 50hl Demptos wooden tank
- Barrels : Ana Selection, Nadalié, Tonnelerie Garonnaise

THE WINE

The 2020 Les acacias cuvée is 100% Merlot.

The color is dark garnet red.

The nose is complex, with aromas of red and black fruits, spicy and mentholated notes, all in freshness. The woodiness is present but subtle, with intense empyreumatic notes.

On the palate, one is immediately seduced by the velvety Merlot which remains fresh. It is dense and focused, without any superfluous show of force. The finish is long with floral aromas worthy of the great gravel Graves terroirs and some violet notes. With well coated tannins, the whole is as powerful as velvety. A racy wine with a strong identity.

Best enjoyed from 2024. Peak between 2028 and 2030.



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Les acacias 2020

THE 2019 VINTAGE, BY JEAN-SEBASTIEN CHARLES



Jean-Sébastien Charles
Estate Manager and Winemaker

"The 2020 vintage was marked by a very early frost in the Graves and Sauternais, during the nights of the 26th and 27th March in full lockdown. On April 18th we also suffered from an episode of hail that will further reduce our harvest volumes.

Otherwise, the weather conditions will have been very favourable. After a tropical, humid and warm spring, the month of June is dry and cool, summer takes place under the sun with several heat peaks until mid-August. Then, saving storms make the vines breathe and swell the berries.

A strengthening of the intense soil work will have allowed the vine not to suffer from excessive rain in the spring and to optimize that fallen in late summer.

Les acacias plot was harvested on September 17th and 18th.

The unique conditions of the "Les acacias" plot consist of a warm microclimate, a deep gravel soil that allows the roots to develop, and a subsoil rich enough in water to allow the grapes to ripen without stress. Our wine growing experience throughout the world has shown us that these conditions, combining a warm environment and a regular water supply, are rarely met. On this parcel they are, and provided the grapes are harvested at their right maturity, we obtain an intense floral aroma accompanied by a powerful and velvety texture. These are the characteristics that we wanted to highlight in this cuvée.

Frédéric Massie - Derenoncourt Consultants

The 2020 vintage has produced 8,115 75cl bottles and 108 3L Jeroboams of Haut Selve "Les acacias".



NON NOVA SED NOVE

Non pas des choses nouvelles, mais de manière différente