

CHÂTEAU HAUT SELVE RED 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 property is certified HVE3 and TerraVitis.

DEEP GRAVELY SOIL AND SAND

THE VINEYARD

- Planting density of 5,500 feet per hectare
- Suitable pruning in tune with the vigor of the plot
- Illuminated leaf area greater than 13,000 m²
- Soil nutrition through green fertilizers (beans, peas, mustard)
- Inter-row mechanical work without weeders
- Manual and mechanical desuckering only without chemical inputs
- Disbudding in May in order to adjust the number of buds per vine plant
- 2020 Yields : 38HI/Ha

INDIVIDUAL PLOT VINIFICATION AND AGEING

- Maceration and fermentation in thermo-regulated stainless steel tanks
- Extractions operations by analyzing the marc cap
- Maturing for 12 months in French oak barrels in several barrel sizes: two 50hl barrels, 70% 225L barrels, 20% 400L barrels, 10% 500L barrels (8 different coopering houses)

THE 2020 VINTAGE

Blend of 55% Merlot, 45% Cabernet Sauvignon.
A garnet red color.

On the nose, black fruits dominate, mixed with Provençal herbs and floral notes (dried roses), sign of the greatest terroirs of Graves. The aromatic intensity reveals subtle notes of roasting and leather, a sign of a well-controlled ageing in barrels.

On the palate, the attack is delicate, wadded, then the wine quickly asserts itself as dense and racy with a woody that does not exceed. We find a dominant fruitiness that lies on a final liquorice. The tannins, both fine and structuring, guarantee a continuously balanced weft.

This cuvée will seduce by its intense floral aromatic accompanied by a dense and elegant texture.

To be enjoyed today or at its peak between 2023 and 2027.



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THE VINTAGE 2020, 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 18 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.“

A complete maturation of the different grape varieties ensured by an optimal functioning of the the foliage until the 2020 harvest. The harvest started from 14th September to early October for our most qualitative plot.

VINTAGE 2020 RATINGS

Wine Enthusiast : 92/100

James Suckling : 90/100

Yves Beck : 92/100



NON NOVA SED NOVE
Nothing new but in a different way