

CHÂTEAU HAUT SELVE WHITE 2019

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.

HEAVY LIME GRAVES AND SAND

THE VINEYARD

- High density : 2250 vines/acre
- Pruning : double guyot
- Sun exposed leaf area up to 3.2 acres
- Organic manure (faba beans, mustard plant and oats)
- Soils are worked mechanically without using herbicides
- Strict yield control with disbudding

INDIVIDUAL PLOT VINIFICATION AND AGEING

- Pre-fermented maceration of 6 to 12 hours
- Cold racking of the must (10°C)
- Vinification of the Sauvignon grapes in steel tanks
- Fermentation and vinification of the Semillon grapes in oak
- Only the Semillon are aged in oaks during 8 months
- Coopers: Nadalié Perle Blanche 225L & 400L, Ana 225L and Stockinger 500L

THE 2019 VINTAGE

The 2019 vintage is a blend of 60% Sauvignon Blanc, 40% Sémillon and 10% Sauvignon Gris

Yellow pale and brilliant robe. Fine nose, based on citrus and white fruits aromas. In mouth, a beautiful balance is reached between acidity and roundedness. Lemon flavors are completed with some grapefruit hints. The final is slightly toasted with some vanilla notes.

Ready today to be enjoyed, at the aperitif, with sea food, roasted fishes and fruity Comté.”



NON NOVA SED NOVE
Nothing new but in a different way