

CHÂTEAU HAUT SELVE WHITE 2020

SINGLE ESTATE

Château Haut Selve is the unique 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 Terra Vitis.

HEAVY LIME GRAVES AND SAND

THE VINEYARD

- Planting density of 5,500 feet per hectare
- Size adapted with a piecemeal approach to vigor
- Illuminated leaf area greater than 13,000 m²
- Soil nutrition by green fertilizers (beans, peas, mustard)
- Inter-row mechanical tillage without weeders
- Manual and mechanical pruning exclusively without chemical inputs
- Disbudding in May to adjust the number of clusters per vine plant
- 2020 Returns: 22HI/Ha

INDIVIDUAL PLOT VINIFICATION AND AGEING

- Pre-fermenting maceration between 12 and 18 hours
- Cold Settling at 10°C
- Aging of 8 months in barrels of which 50% new and 50% wine. 60% of the aging is done in 400L and 500L, 40% in 225L.
- Tonnellerie Nadalié (White Pearl), Ana Selection and Stockinger

THE 2020 VINTAGE

The 2020 vintage comes from a blend of 58% Sauvignon Blanc and 42% Sémillon.

The color is bright yellow with green highlights.

The nose develops aromas of ripe fruits and gentian complemented by floral notes dominated by acacia.

On the palate, the attack is precise, refreshing, oily with a mineral touch. White fruits dominate and blend with notes of toast. The finish is ample with a nice personality.

This complex wine will reach its peak between 2020 and 2022.

NON NOVA SED NOVE
Nothing new but in a different way



CHÂTEAU HAUT SELVE

WHITE 2020

THE VINTAGE 2020, BY JEAN-SEBASTIEN CHARLES



Jean-Sébastien Charles, Directeur d'Exploitation

“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.“

The entire harvest of the whites was carried out as soon as sunrise to stop before 11am and the temperature rise. At the winery, the skin macerations were shortened to preserve the tension of the wines, then, only the Sémillon were raised in barrels.

This 2020 vintage, the 25th of the Domaine, will be one of our great vintages, more by quality than by quantity. Early, quite solar, it will bring to our white wines fat and a beautiful drinkability»

VINTAGE 2020 RATINGS

Wine Enthusiast : 90/100 Editor's Choice

Médaille d'Argent at Concours Général Agricole de Paris



NON NOVA SED NOVE
Nothing new but in a different way