

# CHÂTEAU HAUT SELVE RESERVE

## 2015

### Our 20th Anniversary Vintage

#### CHÂTEAU HAUT SELVE

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.

**Our first vintage was released in 1996, and now we proudly release 2015 as our 20<sup>th</sup> Anniversary vintage.**

#### THE VINEYARD

- Density : 2250 vines/acre
- Pruning : double guyot
- Sun exposed leaf area up to 3.2 acres
- Organic manure (faba beans and oats) and then scraping of the soils
- Limited yield to 38 hl/ha
- Sustainable agriculture

#### INDIVIDUAL PLOT VINIFICATION AND AGEING

- Prefermented cold maceration of 4 days, to extract aromas
- Alcoholic fermentation controlled between 26 and 28°C
- Total maceration between 3 and 4 weeks
- Malolactic fermentation in oak barrels
- Ageing : 12 months in French oak barrels
- 1/3 of new barrels (Nadalié, Vicard, Sylvain, Mercier, Seguin Moreau, Marques, Garonnaise)

#### THE WINE

The 2015 Reserve cuvee is a blend of 56% Cabernet Sauvignon and 44% Merlot. This complex wine will be at its peak between 2022 and 2027.

With beautiful cherry tints and orange reflects, this wine offers an intense nose of jammed morello cherry with elegant woody notes. Supple and structured, the palate is well balanced by ripped tannins.



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## OENOLOGIST'S NOTES | 2015 VINTAGE



Michel BACHOC, Oenologist

2015 will definitely be remembered as one of the greatest vintage in Bordeaux with the perfect combination of an intense fruit complexity and a beautiful structure with linear tannins. The 5 main conditions for making great red wines in Bordeaux were brought together:

Early blooming & fruit-set in a warm climate context with very light rainfall which guaranteed a good fertilization and maturity of the fruits.

Water conditions gradually established with a hot and dry month of July which slowed down the vines growth before the "veraison".

Perfect maturation of the different grape varieties thanks to a dry end of summer without any excessive heat.

Harvests came in a sunny and tempered context which helped to wait for a perfect ripeness of the grapes..



A winter of no exceptional character, followed by a dry and warm spring for a near perfect bloom.



A warm and dry summer start followed by a month of August with favorable rains to start ripening.



Harvests with a sunny and rainless weather. The last criteria necessary for the success of a vintage were brought together.

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