

CHÂTEAU HAUT SELVE

RESERVE 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 Château 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 2019 as our 24th Anniversary vintage.

Since 2018, the property is certified HVE3 and Terra Vitis.

DEEP GRAVELY SOIL / GRAND BOS PLOT

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 only
- Disbudding in May to adjust the number of clusters per vine plant
- Yields 2019: 35HI/Ha

INDIVIDUAL PLOT VINIFICATION AND AGEING

- Vatting by hand for Cabernet Sauvignon, a part of them with rachis
- Alcoholic fermentation controlled between 26 and 28°C
- Malolactic fermentation in new oak barrels
- Ageing : 12 months in French oak barrels (50% are new; average heating)
- Coopers: Taransaud, Ana Sélection and Nadalié

THE WINE

Blend of 75% Merlot, 25% Cabernet Sauvignon

The color is dark garnet red.

The nose is complex, with aromas of red and black fruits, spicy and minty notes, all freshness. The woody is present but subtle, with quality empyreumatic notes.

In the mouth, one is immediately seduced by the velvety of the Merlots which remain fresh, well supported by well ripe Cabernets Sauvignon. It is dense and centered, without the demonstration of superfluous force. The finish is long on a floral aromatic worthy of the great terroirs of Graves and some violet notes. With well-coated tannins, the whole is as powerful as it is velvety. A racy wine with a strong identity.

To be enjoyed from 2022. Peak between 2025 and 2030.



OENOLOGIST'S NOTES | THE 2019 VINTAGE BY JEAN-SEBASTIEN CHARLES



Jean-Sébastien Charles, Directeur d'Exploitation

“2019 is our second vintage with the advice of Stéphane Derenoncourt’s team, both culturally and oenologically.”

The rather extreme climatic conditions have forced us to be ever vigilant. The frost of May 4th and 5th hit some plots hard. Then spring, cool and rainy, made flowering complex. From the beginning of July, the blue sky and the strong heat contributed to the maturity of the grapes with a heterogeneity between the plots.

Our peasant common sense and our increased presence in the vineyard dictated to us to spread the harvest dates and harvest each plot at just maturity.

At the winery, the elimination of a few less ripe berries before embedding, the control of temperatures and the windings adapted to each quality of grapes have improved a «raw material» of quality but delicate.

“This 2019 vintage, the 24th of the Domaine, will rival the very large 2018 with its bright fruit, a fresher and more classic side, in the best sense of the word.”

The Cabernet Sauvignon, emblematic varietal of Bordeaux left bank finds in the Grand Bos plot an ideal setting for a successful growth.

With a deep gravel soil, a warm microclimate and a subsoil rich in groundwater, this parcel offers unique conditions for the development of the roots and for an optimal ripening of the grapes.

We have learned from our world wide experience in the wine sector that it is extremely rare to find such conditions gathered in a same plot. We have found them at the Grand Bos where grapes harvested at optimal ripeness will offer intense floral aromas with a powerful yet silky texture to this assemblage.

Frédéric Massie – Derenoncourt Consultants

The 2019 vintage produced 12.063 bottles of 75cl and 120 jeroboams 3L of Haut Selve Reserve.

VINTAGE 2019 RATINGS

Decanter World Wine Awards 2022 : Silver Medal

Concours Terre de Vins : Silver Medal



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