

CHÂTEAU HAUT SELVE RED

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 20th 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
- Sustainable agriculture.

INDIVIDUAL PLOT VINIFICATION AND AGEING

- 3 weeks of maceration. Stirred twice a day the first week and then daily.
- Controlled fermentation at 86°F
- Ageing : 12 months in French oak barrels
- 1/3 of new barrels (Nadalié, Vicard, Sylvain, Mercier, Seguin Moreau, Marques, Garonnaise)

THE WINE

The 2015 vintage is a blend of 60% Merlot and 40% Cabernet Sauvignon. This complex wine will be at its peak in 2022.

Sporting a vibrant ruby color with intense aromas of Provençal herbs and oak, this special cuvee leaves a great impression. The initial rich, red fruit flavors are followed by enticing tannins and a balanced finish... Drink at its full potential by 2022/2027.

122,893 bottles of the vintage 2015 were produced, bottled and numbered at Chateau Haut Selve in May 2017. This 2015 cuvee was recently awarded with a Gold Medal at the Challenge International du Vin.



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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.

NON NOVA SED NOVE