

CHÂTEAU HAUT SELVE RED 2016

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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 2016 as our 21th 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 2016 vintage is a blend of 60% Merlot and 40% Cabernet Sauvignon. This complex wine will be at its peak in 2022.

A garnet robe supported. The nose opens with notes of sour cherry and sweet spices. On the palate, the whole is distinguished by flexibility and a very nice balance with a finish carried by tannins still a little firm and a great vivacity.

121,542 bottles of the vintage 2016 were produced, bottled and numbered at Chateau Haut Selve in May 2018.



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NOTES | 2016 VINTAGE



Christian Langlade

2016 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