

# - CHATEAU HAUT SELVE RESERVE RED -

## Bordeaux Graves



### APPELLATION

Chateau Haut Selve located in the northern part of the Graves in a unique terroir, is known to produce complex and rich wines (both reds and whites). Today, the estate spreads over 32 hectares of red vines. Only 2.5 hectares are used to produce the Chateau Haut Selve Reserve. The yields are very limited (38 ho/ha) and the total production is 768 cases. Combining modernity and classicism, the chateau quickly became a key player in the Graves AOC. 5 km from the appellation Pessac Leognan

### WINE ESTATE

It was the biggest property in Bordeaux in the 19th century, with 860 acres. After being destroyed and abandoned, it became the only "new" vineyard of the 20th century (1993) in the Bordeaux region.

27 of the estate's 106 acres dedicated to white wine, in one of the oldest AOCs of Bordeaux.

### TERROIR & VARIETAL

- **Soil:** Three types of soils: deep stony soil, limestone stony soil, clay stony soil.
- **Grape:** 57% Cabernet Sauvignon, 42% Merlot
- **Average Age of the vines:** 15 year old
- **Vinification:**
  - Prefermentary maceration for 4 days to extract the aromas.
  - Controlled alcoholic fermentation between 26 and 28°C.
  - Full maceration of 3 to 4 weeks.
  - Malolactic fermentation in barrels.
  - Maturation of the Wine: 15 months in new oak barrels

### FOOD PAIRING

The strength and the concentration of this wine make it possible to accompany all sorts of grilled meat or even with gravy, and also with moderately spicy dishes

### TASTING NOTES

Beautiful nose of black and red berries with a hint of spice.

On the palate, the wine expresses its richness while showing a nice balance between ripe fruit, minerality and oak. The finish is stylish and long.

