

# CHATEAU HAUT SELVE RESERVE

## CHATEAU 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.

## 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 Reserve cuvee is a blend of 56% Cabernet Sauvignon and 44% Merlot.

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.

