



CHÂTEAU HAUT SELVE WHITE

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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.

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

- Pre-fermented maceration of 12 to 18 hours
- Cold racking of the must (10°C)
- Ageing : six months in barrels

THE WINE

This is a blend of 50% Sauvignon Blanc and 50% Semillon.

This wine offers an intense nose of white flowers, honey aromas and an elegant toast.

The mouth is complex and well rounded, offering pleasant baked apple notes with a hint of vanilla and a long length.

