

# Rouge-Gorge Vin de France



## NON NOVA SED NOVE

*“Not new things, but done differently”*: the motto of Château Haut Selve, a renowned Graves cru in Bordeaux, made it possible to create **Rouge-Gorge**, a contemporary red wine that is fruity, fresh, and low in alcohol (11%).

Since 2018, Château Haut Selve has been certified HVE3 and TerraVitis, and since 2024 “Cultivons Demain”.

## IN THE VINEYARD

- Parcel selection of 1 hectare of young vines
- Clay-gravel soils on a late-ripening terroir
- Planting density: 5,500 vines per hectare
- Soil nutrition through cover crops (fava beans, peas, mustard)
- Mechanical soil work between rows, without herbicides
- Manual and mechanical shoot thinning only, with no chemical inputs
- Parcel Yield : 50hl/ha

## VINIFICATION AND AGING

- Short cold maceration (9 days)
- Fermentation in temperature-controlled stainless steel tanks
- Blend: 100% Merlot
- Early bottling on March 10, 2025 to preserve the wine’s freshness

## TASTING

- Best enjoyed slightly chilled between 12°C and 15°C
- Ice cube optional
- Ideal as an aperitif or paired with charcuterie boards or roasted chicken