CHÂTEAU HAUT SELVE WHITE
2017

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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
The 2017 vintage is a blend of 60% Sauvignon Blanc, 30% Sémillon and 10% Sauvignon Gris. This complex wine will be at its peak between 2019 and 2021.
Sporting a vibrant ruby color with intense aromas of Provençal herbs and oak, this special cuvee leaves a great impression. The initial rich, red fruit flavors are followed by enticing tannins and a balanced finish...

From the opening, the nose is very aromatic, mixing notes of white flowers, honey, all supported by a toasted tip.
The palate is expressive and complex with a pleasing roundness; the finish is long with notes of vanilla baked apples.

122,893 bottles of the vintage 2016 were produced, bottled and numbered at Chateau Haut Selve in May 2018.
2015 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 varietals 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**