

CHÂTEAU HAUT SELVE WHITE 2022

SINGLE ESTATE

Château Haut Selve is the unique 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.

Since 2018, the property is certified HVE3 and Terra Vitis.

HEAVY LIME GRAVES AND SAND

THE VINEYARD

- Planting density of 5,500 feet per hectare
- Size adapted with a piecemeal approach to vigor
- Illuminated leaf area greater than 13,000 m²
- Soil nutrition by green fertilizers (beans, peas, mustard)
- Inter-row mechanical tillage without weeders
- Manual and mechanical pruning exclusively without chemical inputs
- Disbudding in May to adjust the number of clusters per vine plant
- 2022 Returns: 45HI/Ha

INDIVIDUAL PLOT VINIFICATION AND AGEING

- Pre-fermenting maceration between 12 and 18 hours
- Cold Settling at 10°C
- Ageing of 6 months in barrels of which 50% new and 50% one wine. 60% of the ageing is done in 400L and 500L, 40% in 225L.
- **Tonnellerie Nadalié (Perle Blanche), Ana Selection and Stockinger**

THE 2022 VINTAGE

The 2022 vintage comes from a blend of 50% Sauvignon Blanc and 50% Sémillon. The color is bright yellow with green highlights.

The nose is light it reveals a great aromatic complexity and it develops aromas of white berries and empyreumatic notes.

On the palate, the attack is supple, refreshing, with a mineral touch. White fruits dominate and blend with notes of toast. The finish is ample with a nice personality.

This complex wine will reach its peak between 2024 and 2027.



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THE VINTAGE 2022, BY JEAN-SEBASTIEN CHARLES



Jean-Sébastien Charles, Estate Manager and Winemaker

“The 2022 vintage will be a great vintage at Haut Selve, representative of all the efforts put in place over the last few years, one of the finest ever made in white.

After an exceptionally dry and cold winter, followed by a too rapid thaw in February, the frost came earlier than the previous year. Our windmills and a later pruning kept the frost at bay. At the beginning of June, the flowering took place under the best conditions.

Then, extreme heat of summer and water deficit, were factors that contributed to reduce the size of the berries, thus impacting the volume of the harvest.

The vines showed up at the end of August with beautiful green foliage and ripening was completed in very good conditions. The harvest, historically early, took place for our whites from August 26 to August 31. And for the first time we harvested Semillon before Sauvignon Blanc!

This vintage, although marked by hot weather conditions, is rather fresh with a nice tension. It gives our white wines balance, great complexity and a race unequalled until now.

VINTAGE 2022 RATINGS

91/92 : James Suckling En Primeur

91/92 : Terre de Vins En Primeur

Gold Medal : Terre de Vins (May 2023)



NON NOVA SED NOVE
Nothing new but in a different way