**HISTORY AND PHILOSOPHY**
Sensual and aesthetic. As such, we asked Sylvain Dubuisson to be the architect in the conception of Château Haut Selve, the only 20th century vineyard in the Bordeaux area.

Each step was through and carried out as if it were a piece of art, combining modernity and classicism. The history of art and wine is the particularity of that property that, 10 vintages later, is recognized as being one of the 5 best in Graves.

It is our wish to be innovating in the creation of Château Haut Selve that guide us everyday.

**TERROIR**
Deep graves (62%) and heavy lime graves (38%)

**VINEYARD**
- 2.5 hectares on 45 of the property
- Average production: 10 000 bottles

**BLENDING**
57% of Cabernet Sauvignon & 43% of Merlot

**VINIFICATION**
Sustainable Agriculture:
- Pruning: Double guyot
- Density: 5 500 vines/hectares
- Illuminated leaf area up to 13 000 m²
- Organic manure and scarping is used for the care of soil
- Sustainable protection of the vineyard in terms of phytosanitary treatments
- Harvest: handpicked
- Limited yield to 38 hl / ha.
- 9260 bottles produced for the 2005 vintage

**Elaboration**
- 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 new French oak barrels

**TASTING NOTES**
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 offering a great ageing potential. Pairs perfectly with red meats and wild games.

**HONOURS & AWARDS**

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<thead>
<tr>
<th>Vintage</th>
<th>Citation/Competition</th>
<th>Year</th>
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<tr>
<td>2014</td>
<td>Gold Medal</td>
<td>2016</td>
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China Wine & Spirit Awards
Wine Enthusiast
International Wine Challenge
Decanter World Wine Awards
Wine Spectator
Robert Parker
Tasted Magazine / Andreas Larson
Decanter World Wine Awards
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International Wine & Spirit Competiton
International Wine Challenge