

# CHATEAU HAUT SELVE WHITE 2017

## CHATEAU HAUT SELVE

Chateau 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...

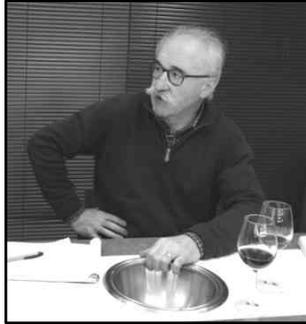
From the opening, the nose is very aromatic, mixing notes of white flowers, honey, all supported by a toasted tip. The palate is expressive and complex with a pleasing roundness; the finish is long with notes of vanilla baked apples.

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



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## OENOLOGIST'S NOTES | 2017 VINTAGE



Michel BACHOC, Oenologist

2017 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.

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