# CHÂTEAU HAUT SELVE

GRAND VIN DE GRAVES

# CHÂTEAU HAUT SELVE RED 2010

### 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 thought 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 recognised 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

- 32 hectares on 45 of the property
- Average production in 2009 : 96 000 bottles

## TASTING NOTES

Deep colour, a sign of great potential.

On the nose, the wine gradually opens up on elegant aromas of black berries and peony notes. Full, fleshy and structured, the mouth offers a nice consistency built on rich and rounded tannins.

Thanks to its general balance, this wine which is yet ready to enjoy, offers the guarantee be at its highest during the coming years.



## VINIFICATION

### Sustainable Agriculture:

- · Size: Double guyot
- · Density: 5 500 vines/hectares
- Illuminated leaf area up to 13 000 m<sup>2</sup>
- Organic manure and scarping is used for the care of soil
- Sustainable protection of the vineyard in terms of phytosanitary treatments
- · Harvest: handpicked

#### Elaboration:

- · 3 weeks of maceration
- Traditional maturing, in oak barrels, of which 30% are new, in temperature controlled cellars
- · Ageing: 12 months, in French oak barrels

#### BLENDING

50% of Merlot and 50% of Cabernet Sauvignon

## **CLIMAX FOR TASTING 2012-2018**

| HONOURS AND AWARD       | os   |   |
|-------------------------|--|---|
| Vintage 2010            | Gold Medal                                 | Concours Général Agricole de Paris 2013     |
| Vintage 2010            | Gold Medal                                 | International Wine Challenge 2013           |
| Vintage 2009            | 90/100                                     | Wine Enthusiast 2012                        |
| Vintage 2009            | Top 10                                     | Graves Grands Crus Trophee 2012             |
| Vintage 2009            | Bronze Medal                               | International Wine & Spirit Challenge, 2012 |
| Vintage 2009            | Recommended                                | Decanter World Wine Awards, 2012            |
| Vintage 2009            | 79.19/100                                  | Concours Mondial de Bruxelles, 2012         |
| Vintage 2008            | 89/100                                     | Wine Enthusiast                             |
| Vintage 2008            | Prix des Vinalies                          | Les Vinalies Nationales                     |
| Vintage 2008            | Bronze Medal                               | International Wine chalenge, 2011           |
| Vintage 2007            | Silver Medal                               | Concours Général Agricole de Paris          |
| Vintage 2007            | 14/20                                      | Le Point Magazine : Dégustation primeur     |
| Vintage 2005            | 88/100                                     | Wine Enthusiast                             |
| Vintage 2005            | 84/100                                     | Guide Gilbert et Gaillard ,2009             |
| Vintage 2005            | 86/100                                     | Vin Vino Life Allemagne                     |
| Vintage 2005            | 15/20                                      | Guide Bettane et Desseauve                  |
| Vintage 2005            | Three Stars                                | Guide Hachette 2009                         |
| Some vintages from 1996 | to 2003 have been several time finalist at | Graves Trophy                               |

## "NON NOVI SED NOVA"

Safra 2011. Jantar Luigi Pietro - Vino e Cibo, em 22/06/2016.