



Chateau Haut Selve

Bordeaux - Graves AOP

Vineyard

Château Haut-Selve is the only example of total Bordeaux wine creation in the 20th century. Heir to a large family of Armagnac producers, Jean-Jacques Lesgourgues planted his vines in the early 1990s, on a beautiful terroir of limestone gravel, deep gravel and clayey gravel.

Winemaking

The harvest is manual. Maceration lasts approximately 3 weeks with daily pumping over. Fermentation takes place at a controlled temperature of 30°C. Aging takes place in French oak barrels for 12 months (1/3 are new).

Tasting

This wine has a brilliant color and offers a bouquet of garrigue and spices, with fine woody notes. On the palate, the attack is pleasant, with an intensity of red fruits. It is fresh, with fine tannins which stimulate its finish.

FEATURES

Grape variety: 55% Merlot, 45% Cabernet Sauvignon

Taste and flavor: Soft and velvety

Alcohol content: 13.5°

Allergen: Sulphites

Service advice

Serve it at 14-16°C with red meats, white meats in sauce, roasts, dishes based on mushrooms or porcini mushrooms à la Bordeaux.

L'abus d'alcool est dangereux pour la santé. À consommer avec modération. La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant.