



CHATEAU HAUT-SELVE

AOC Graves White



Winery website: www.vignobles-lesgourgues.com



THE ESTATE The Château Haut Selve vines used to be part of one of the largest properties in Bordeaux, which comprised 860 acres in Graves. In the 18th century, this château produced some of the most esteemed wines of Bordeaux; its whites were held in particularly high regard. In the 19th century, however, the château was destroyed and the vineyards abandoned.

In 1993, Jean-Jacques Lesgourgues removed 80 acres of low quality vines from his Château near Saint Emilion, earning himself the right to replant vines elsewhere in Bordeaux. Since these rights are part of the Appellation Controlée system they are strictly regulated. One of the law's quirks was the requirement that the new vines be planted within half a day's ride on horseback!

After studying the region, Monsieur Lesgourgues found a suitable plot of land close to the Château Haut Brion and Château Carbonieux Grand Crus. He purchased the land and proceeded to replant the vineyards. In doing so he created the only new vineyard in Bordeaux in the 20th century. An

environmental engineer was consulted to determine the best sites for each grape varietal before the new vines were planted. Two years later, the famous French architect, Sylvain Dubuisson was commissioned to build the winery itself. The result was a modern winery that blends both traditional and state-of-the-art winemaking facilities. Although Château Haut Selve released its first vintage in 1996, it has already become a major player in Graves. These wines illustrate why many in Europe have called this "a property to watch."....

SOIL Gravel soil with a chalky sub-soil. Gravels deposited by the river, forming various terraces.

GRAPES

- Sémillon: 50%,
- Sauvignon Blanc: 35%,
- Sauvignon Gris (heirloom varietal introduced for its interesting aromatic qualities when vinified in wood): 15%

WINEMAKING

- The fruit is hand picked separately by plot and by varietal.
- Skin content maceration in pneumatic tanks about 18 hours, which produces about 80% of gravity-fed free-run juice. -The remaining 20% are obtained by pneumatic pressing.
- Fermentation: 2 weeks in barrels. Ageing: 9 months in oak barrels with 30% of new oak.



AWARDS, ARTICLES

"Ten years after its launching (1996-2005), everyone acknowledges that Château Haut-Selve, the only vineyard created in Bordeaux in the XXème century, has risen among the references in the Graves Appellation. Increasing quality of the wines carried by a more mature vineyard, experience of the men behind the project and history of the compartmental traceability make it possible for the wines of Haut-Selve to appear among the best Graves in International competitions and professional tastings. Year 2003 red: "of dress crimson and constant, it presents a very beautiful frame, nuances of morello cherry and of smoked, a dense wine; very vigorous, long, very tempting, promising." [Patrick Dussert Gerber \(guide Dussert-Gerber\)](#)

"A stellar white Graves, with unique qualities due to the influences of Sauvignon Gris". Winemessenger.com

FOOD PAIRING To enjoy with: fish, shrimp or simply as an aperitif

TASTING NOTES Pale yellow color. Intense and rich nose of fresh fruits. Notes of wood, vanilla and roasted coffee aromas. Supple wine, developing aromas of fruits and toasted bread on the palate. Fresh and very elegant finish.

