



Château Haut L'Abeille

1947 Cabernet Franc

Atypical, fruity and velvety



OWNERS : Richard and Eric CHEVALIER

HISTORY : Family estate since 1947

APPELLATION : AOC Bordeaux

SURFACE AREA : 1 hectare

SOIL : Clay-limestone plateau

GRAPE VARIETY : 100% Cabernet Franc

AVERAGE AGE OF THE VINES : 35 years

PLANTING DENSITY : 5'000 vine stocks per hectare

CULTURAL METHODS AND HARVESTING : Environmentally certified vineyard "HVE3", simple or double Guyot pruning, natural grassing, tillage under the row, leaf thinning on the eastern side, harvested at night to preserve the freshness of the grapes, handpicked in boxes

WINEMAKING : Hand sorting of the berries, alcoholic fermentation at 25 ° C with gentle pumping over by air pump, followed by vatting for 3 weeks and malolactic fermentation in temperature-controlled stainless steel vats under inert gas to prevent oxidation.

CONSULTANT OENOLOGIST : Jean-Philippe FORT (from Michel ROLLAND's team)

PRODUCTION : 6'000 bottles

TASTING NOTES : Brilliant color, deep ruby, nose of red fruits and ripe black fruits, crunchy and greedy, smooth and fruity palate to perfection.

