



Château Haut L'Abeille

1947 Sauvignon Blanc
Dry and aromatic white



OWNERS : Richard and Eric CHEVALIER

HISTORY : Family estate since 1947

APPELLATION : AOC Bordeaux

SURFACE AREA : 1 hectare (2,5 acres) from « Le Barail » plot

SOIL : Clay-limestone plateau and clay-gravel hilltop

GRAPE VARIETY : 100% Sauvignon Blanc

AVERAGE AGE OF THE VINES : 10 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 protected from oxidation by dry ice, one single direct pressing under inert gas followed by slow fermentation at low temperature (16-18°C) in temperature-controlled stainless-steel tanks for 8-10 days

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

PRODUCTION : 8'000 bottles

TASTING NOTES : Brilliant pale yellow color with green reflections, very expressive nose of white flowers and boxwood, with lemony notes, white peach and lychee on the palate, lively and fruity with a nice tension on the finish. Amazing on seafood and on appetizers.