



Château Haut L'Abeille

Cuvée Excellence

Old vines cuvée



OWNERS : Richard and Eric CHEVALIER

HISTORY : Family estate since 1947

APPELLATION : AOC Bordeaux

SURFACE AREA : 8 hectares

SOIL : Clay-limestone plateau

GRAPE VARIETIES : 100% Merlot

AVERAGE AGE OF THE VINES : 50 - 70 years

PLANTING DENSITY : 5'000 vine stocks per hectare

CULTURAL METHODS AND HARVESTING : Simple or double Guyot pruning, natural grassing, tillage under the row, leaf thinning on the eastern side, mechanical harvesting

WINEMAKING : Vinification by plot, sorting of the berries, alcoholic fermentation at 28°C followed by a 3-week vatting and malolactic fermentation in temperature-controlled concrete vats

AGEING : 12 months in French oak barrels (1/2 new and 1/2 used for one wine)

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

PRODUCTION : 8'000 bottles

TASTING NOTES : Bright deep ruby color, intense aromas of ripe black fruits with nice toasted and finely vanilla notes, full in the mouth with round tannins and a nice balance. The 2016 will have more character and more present tannins. The 2018 will be rounder and more fruity.

