



Château Haut L'Abeille

Grain Noble

Our sweet white wine



OWNERS : Richard and Eric CHEVALIER

HISTORY : Family estate since 1947

APPELLATION : AOC Bordeaux Supérieur

SURFACE AREA : 1 hectare

SOIL : Clay-limestone plateau

GRAPE VARIETIES : 50% White Sauvignon, 50% Grey Sauvignon

AVERAGE AGE OF THE VINES : 10 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, handpicked in boxes

WINEMAKING : Full fermentation process in french new oak barrels

AGEING : 12 months

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

PRODUCTION : only 3 barrels

TASTING NOTES : Very fresh which will delight the greatest amateurs, as an aperitif or as a dessert!
 Food and wine pairings: the traditional foie gras, but not just ... try it with roast chicken, Thai and Chinese food (spicy), blue cheeses or even fruit-based desserts on acidity (citrus fruits, red fruits).
 Aging potential: 15 years.