



Château Haut L'Abeille

Origine

Natural wine of character, on the fruit



OWNERS : Richard and Eric CHEVALIER

HISTORY : Family estate since 1947

APPELLATION : AOC Bordeaux

SURFACE AREA : 1 hectare (2,5 acres)

SOIL : Clay-limestone plateau

GRAPE VARIETY : 100% Merlot

AVERAGE AGE OF THE VINES : 35 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 : Hand sorting of the berries, alcoholic fermentation at 25°C with natural yeasts followed by a 3-week vatting and malolactic fermentation in temperature-controlled stainless-steel tanks under inert gas to prevent oxidation, no pumping-over, only manual punching down, **without any added sulfites** during all the winemaking process and bottling

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

PRODUCTION : 6'000 bottles

TASTING NOTES : Bright deep ruby colour, nose of intense, ripe black fruits after aeration, crisp and gourmet, a pure expression of the merlot with a great freshness in the mouth

