



Château Haut L'Abeille

Premium white
Finely woody & persistent



vinous (87-89)^{pts}
JEB DUNNUCK 87-89
JAMES SUCKLING.COM 88-89
 90p by Markus Del Monego
 MW
yvesbeck.wine 90



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

GRAPE VARIETIES : 50% Sauvignon gris, 50% Sauvignon blanc

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 : Hand sorting of the bunches protected from oxidation with dry ice, one single direct pressing under inert gas without destemming, followed by slow fermentation at low temperature (16-18°C) in temperature-controlled stainless-steel tanks for 8-10 days

AGEING : 6 months on fine lees in Burgundy barrels (300-litre Ermitage) with light lees stirring (once a week for 2-3 months)

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

PRODUCTION : 7'800 bottles (also available in magnums !)

TASTING NOTES : Brilliant golden yellow color, finely woody on the nose, rich and full in the mouth with lemony notes and a touch of iodine on the finish after aeration, while tension with a good length. Food and wine pairing: grilled prawns, creamed scallops, grilled fish with lemon butter sauce, old Comté cheeses... Keep 2-3 years.