



# Château Haut L'Abeille

**Premium red**

**Plot selection with a beautiful maturity**



**OWNERS :** Richard and Eric CHEVALIER

**HISTORY :** Family estate since 1947

**APPELLATION :** AOC Bordeaux

**SURFACE AREA :** 5 hectares

**SOIL :** Clay-limestone plateau

**GRAPE VARIETIES :** 100% Merlot

**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 both 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 (already used for our St-Emilion wines)

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

**PRODUCTION :** 10'000 bottles

**TASTING NOTES :** Bright intense ruby color, concentrated black fruits associated with fine woody notes, a full and velvety mouthfeel with silky tannins and great balance. Food and wine pairings: Planchas or barbecues, red and white meats, cold cuts and mature cheeses. Can be drunk now or be kept 5-6 years.

