



Château Haut L'Abeille

Bordeaux rosé



OWNERS : Richard and Eric CHEVALIER

HISTORY : Family estate since 1947

APPELLATION : AOC Bordeaux

SURFACE AREA : 2 hectares (5 acres) from 2 plots

SOIL : Clay-limestone plateau and clay-gravel hilltop

GRAPE VARIETY : 100% Cabernet franc

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, harvested at night to preserve the freshness of the grapes, mechanical harvesting

WINEMAKING : Hand sorting of the berries protected from oxidation by dry ice, one single direct pressing under inert gas followed by slow fermentation at low temperature (16-18°C) in temperature-controlled stainless-steel tanks for 8-10 days

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

PRODUCTION : 10'000 bottles (also available in magnums !)

TASTING NOTES : Bright pale pink colour, fruity and floral nose, very aromatic in the mouth with strawberry notes, gourmet, fresh and light, with a nice length and tension in the finish