



Château Haut L'Abeille

Traditional Bordeaux



OWNERS : Richard and Eric CHEVALIER

HISTORY : Family estate since 1947

APPELLATION : AOC Bordeaux

SURFACE AREA : 40 hectares

SOIL : Clay-limestone plateau

GRAPE VARIETIES : 90% Merlot, 10% 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, 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 (used for our Saint-Emilion Grand Cru and Lalande-de-Pomerol wines)

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

PRODUCTION : 40'000 bottles

TASTING NOTES : Bright dark ruby colour, ripe red and black berries on the nose, round in the mouth with smooth tannins and a good balance