

CHÂTEAU HAUT SELVE RED 2022

SINGLE ESTATE

Château Haut Selve is the only creation of vineyard in Bordeaux in the 20th Century. The vineyard was planted in the historical Graves Appellation area over a pine forest where vines used to grow 120 years ago. Each step of Chateau Haut Selve's creation was thought and carried out as if it was a piece of art. The history of art and wine is the particularity of this property that is known to be one of the top five in Graves.

Since 2018, the property is certified HVE3 and TerraVitis.

DEEP GRAVELY SOIL AND SAND

THE VINEYARD

- Planting density of 5,500 feet per hectare
- Suitable pruning in tune with the vigor of the plot
- Illuminated leaf area greater than 13,000 m²
- Soil nutrition through green fertilizers (beans, peas, mustard)
- Inter-row mechanical work without weeder
- Manual and mechanical desuckering only without chemical inputs
- Disbudding in May in order to adjust the number of buds per vine plant
- Production on 2022 : 119 000 bottles

INDIVIDUAL PLOT VINIFICATION AND AGEING

- Maceration and fermentation in thermo-regulated stainless steel tanks
- Extractions operations by analyzing the marc cap
- Maturing for 12 months in French oak barrels in several barrel sizes: two 50hl barrels, 70% 225L barrels, 20% 400L barrels, 10% 500L barrels (8 different coopering houses)

THE 2020 VINTAGE

Blend of 60% Merlot, 45% Cabernet Sauvignon and 5% Cabernet Franc/
A garnet red color.

On the nose, black fruits dominate, mixed with Provençal herbs and floral notes (dried roses), sign of the greatest terroirs of Graves. The aromatic intensity reveals subtle notes of roasting and leather, a sign of a well-controlled ageing in barrels.

On the palate, the attack is delicate, wadded, then the wine quickly asserts itself as dense and racy with a woody that does not exceed. We find a dominant fruitiness that lies on a final liquorice. The tannins, both fine and structuring, guarantee a continuously balanced weft.

This cuvée will seduce by its intense floral aromatic accompanied by a dense and elegant texture.
To be enjoyed today or at its peak between 2026 and 2030.



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THE VINTAGE 2020, BY JEAN-SEBASTIEN CHARLES



Jean-Sébastien Charles, Estate Manager and Winemaker

“The 2022 vintage will be a very good vintage at Haut Selve, representative of the efforts put in place on the domain for several years, one of the most beautiful ever made in white and red.

After an exceptionally dry and cold winter, followed by a too-fast milder in February, frost occurred earlier than the previous year. Our wind turbines and later pruning have largely preserved it. In early June, flowering took place under the best auspices. Then, the extreme conditions of summer, between heat waves and water deficit, were factors that contributed to accelerate the maturation of the grapes.

This vintage, although marked by warm weather conditions, presents itself on the cool with a nice tension. It brings to our red wines of balance, great complexity and a race unmatched until now. “

VINTAGE 2022 RATINGS

Silver Medal - Challenge International du Vin 2025
89/100 - Wine Spectator / James Molesworth 2025
89/100 - Wine Enthusiast 2025



NON NOVA SED NOVE
Nothing new but in a different way