

CHÂTEAU HAUT SELVE WHITE 2023

SINGLE ESTATE

Château Haut Selve is the unique 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 Terra Vitis.

HEAVY LIME GRAVES AND SAND

THE VINEYARD

- Planting density of 5,500 feet per hectare
- Size adapted with a piecemeal approach to vigor
- Illuminated leaf area greater than 13,000 m²
- Soil nutrition by green fertilizers (beans, peas, mustard)
- Inter-row mechanical tillage without weeders
- Manual and mechanical pruning exclusively without chemical inputs
- Disbudding in May to adjust the number of clusters per vine plant
- 2023 Returns: 45HL/Ha

INDIVIDUAL PLOT VINIFICATION AND AGEING

- Pre-fermenting maceration between 12 and 18 hours
- Cold Settling at 10°C
- Ageing of 6 months in barrels of which 50% new and 50% one wine. 60% of the ageing is done in 400L and 500L, 40% in 225L.
- **Tonnellerie Nadalié (Perle Blanche), Ana Selection and Stockinger**

THE 2023 VINTAGE

The 2023 vintage comes from a blend of 45% Sauvignon Blanc and 55% Sémillon.

The color is bright yellow with green highlights.

The nose, delicate and sophisticated in the aromatic, develops complex aromas of white fruits and empyreumatic notes.

On the palate, the attack is round, refreshing with a mineral touch. White fruits dominate and blend with notes of roasting.

The finish is ample with a beautiful personality.

This complex wine will reach its peak between 2025 and 2028.



CHÂTEAU HAUT SELVE

WHITE 2023

THE VINTAGE 2023, BY JEAN-SEBASTIEN CHARLES



Jean-Sébastien Charles, Estate Manager and Winemaker

"The 2023 vintage will be more than ever a year of determination requiring endurance and evening overtaking.

After a classic and normal winter, the vine broke in the last days of March. Water reserves are good. After a cold beginning of April but without frost damage, Spring comes warm and very wet with «tropical» days. Flowering is fast in dry and hot conditions and promises a generous vintage. But the incessant rains of June increase the pressure of diseases, including late blight. Our environmental certifications prohibit us from taking certain actions. In the end, our most clayey plots are affected, those sandy and gravelly spared.

Early veraison begins in Haut Selve on July 12 and mid-veraison on July 26. Ripening begins well. From 18 to 24 August a first heat wave hit the vineyard accelerating the maturation, the concentration of berries and the harvest dates. We harvest the Semillon on August 30th and the Sauvignon Blanc on September 8th.

In white this vintage comes with a reasonable degree, for fresh and complex wines on the aromatic level. Both explosive and harmonious, Haut Selve white 2023 will please for its magnificent balance and its sapidity.

RATINGS

VINTAGE 2023

91/92 : James Suckling En Primeur

91/92 : Terre de Vins En Primeur



NON NOVA SED NOVE

Nothing new but in a different way