

# CHATEAU HAUT COLOMBIER 2015

## Appellation Côtes De Bordeaux - Blaye



### ~ Background ~

Chateau Haut Colombier is one of the two top producers in the Blaye - Côtes de Bordeaux appellation in Bordeaux. The chateau is owned and managed by two young, dynamic brothers - Olivier and Emmanuel Chéty, whose family has been making wine in the region since 1803. Both of these young men gained extensive winemaking experience in different regions of France and in Australia before returning to their family wine estate and investing that knowledge in their own terroir. They have also just received their organic certification in 2014.

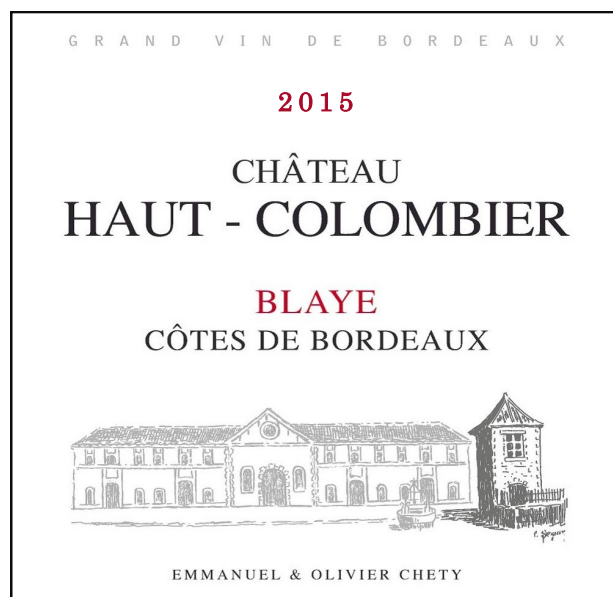


### ~ Viticulture ~

- 15 hectares located on the highest hill in Blaye overlooking the Gironde and St. Julien, with perfect southwest exposure to the sun.
- Organic and biodynamic farming. **Certified organic since 2014.**
- No use of pesticides, herbicides or chemical fertilizers.
  - ⇒ Tisanes of field horsetail (rich in silica, which reduces naturally excessive water that leads to fungus) and stinging nettles (stimulates iron, potassium, calcium, magnesium and sulfur activity and aids chlorophyll development) are used to stimulate the vines' immunization system. These common plants are picked and prepared by the brothers.
  - ⇒ Pheromones are used to create sexual confusion of certain parasites during the mating system.
  - ⇒ Plantings around each parcel of 20 varieties of local bushes and trees that repel parasites and pests that attack vines.
  - ⇒ Organic cow manure from the local dairy farmer; the Chéty brothers grow the organic hay for the cows on unproductive land.
- **90% Merlot and 10% Malbec (50 year old Malbec vines)**
- Terroir of limestone and clay soils.
- Density of 5000-6000 vines per hectare.
- Yield of 35-50 HI/Ha.
- Rigorous pruning, green harvest, deleafing, and debudding
- Night harvest to ensure that grapes retain their freshness and prevent oxidation. Swift mechanical harvest allows for the flexibility to pick when the grapes are perfectly ripe.

### ~ Tasting Notes ~

*Deep, young colour. Smoky nose backed by ripe black fruits. The palate still shows tannin influence with bolder fruit expression on the finish. Quality aromatics combined with a quality mouthfeel. A Blaye with a good future ahead.*



### ~ Winemaking ~

- A combination of traditional and modern winemaking methods used. Vinification in thermo-regulated cement tanks.
- Vatting lasts for 20 to 30 days
- 25% of the wine aged in French oak barrels; the remaining in cement vats.
- Fining with egg whites and light filtration before bottling.



**JAMES SUCKLING.COM 91 Points.** *Interesting aromas of currants and clay tile with hints of redwood. Full body, round and savory tannins and a juicy and flavorful finish. Rich and delicious. Drink*