

CHATEAU HAUT COLOMBIER 2017 (Organic & Vegan)

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. Blaye. The estate is owned and managed by two 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 vineyards.

The two brothers quest for quality and respect of the vines, the terroir, meteorological variations, and the influence of the moon, has led them to adopt sustainable agricultural and biodynamic practices to grow the purest grapes possible. If a vintage (as in 2011 & 2013) is not deemed to be of their standards of quality, they will not make a wine. Chateau Haut Colombier became certified organic in 2014 and Vegan in 2015.



~ Viticulture ~

- 10 hectares on the highest hill in Blaye overlooking the Gironde and St. Julien, with perfect southwest exposure.
- Planted with **85% Merlot, 10% Malbec, 5% Cab S.**
- Clay limestone soil.
- Density of 5000 6000 vines per hectare.
- Yield of 35 50 Hl/Ha.
- Rigorous pruning, grass growing between the vines, de-budding, deleafing of the side facing the rising sun, and green harvest.
- Organic and biodynamic farming. **Certified organic in 2014.**
- No 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 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.



~ Winemaking ~

- 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.
- Manual sorting table.
- Fermentation in thermo-regulated cement tanks at 27-30°C.
- Total maceration 30 days with remontage and delestage.
- 25% of the wine aged in French oak barrels; the remaining in cement vats.
- Fining with organic egg whites; light filtration before bottling.
- 5,000 cases produced annually.



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This has good depth and richness on the nose and palate. Dark plums and mulberries abound and the spicy oak is nicely played. There's an earthy edge to the tannins here, too. A blend of merlot, cabernet franc, malbec and petit verdot. From organically grown grapes. Drink or hold.

