

CHATEAU HAUT COLOMBIER 2018 (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. The chateau is owned and managed by two young and 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 and Vegan since 2019.



~ Viticulture ~

- 10 hectares on the highest hill in Blaye overlooking the Gironde and St. Julien, with perfect southwest exposure.
- Blend is **57% Merlot, 27% Cabernet Franc, 13% Malbec, and 6% Petit Verdot**
- 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 and certified vegan in 2019**
- 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.
- Terroir of limestone and clay soils.
- Density of 5000-6000 vines per hectare.
- Yield of 35-50Hl/Ha.



~ 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 clay; light filtration before bottling.
- 5,000 cases produced annually.



~ Tasting Notes ~

Dense ruby-purple color. Smoky nose with complex ripe black fruits and spicy aromas. Rich in the mouth with intense fruit flavors, powerful tannins and a nice long finish. Impressive, bold wine that can be enjoyed today or aged for 10 years.



91 Points CELLAR SELECTION: This is a plush wine, ripe with fine tannins and rich berry flavors. Jammy Merlot gives the wine a warm character that is balanced by the still dry and firm tannins. This is a wine in progress, ready to drink from 2022. Organic. Suitable for vegans.



91 Points. A juicy, fruity red with slightly chewy tannins, but nice berry and chocolate character. Drinkable now, but better in 2022.

