



Olivier Chety
Winemaker

CHATEAU HAUT COLOMBIER 2021 (Organic & Vegan) AOP 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.
- Rigorous pruning, grass growing between the vines, debudding, deleafing of the 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.
- Terroir of limestone and clay soils.
- Density of 5000-6000 vines per hectare.
- Yield of 35-50 Hl/Ha.

—Winemaking—

- Blend is **50% Merlot, 30% Malbec & 20% Cabernet Franc**
- 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 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.



90 Points. Blueberries, plums and dried flowers on the nose, with some citrus peel. It's crunchy and fresh with bright acidity, a medium body and fine tannins. 59% merlot, 28% malbec and 13% cabernet franc. From organically grown grapes. Vegan. Drink now.

