

CHATEAU HAUT COLOMBIER 2019 (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, 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.

The estate has always employed sustainable agricultural methods, but has been in organic conversion for the past four years and will receive its organic certification in 2014.



~ Viticulture ~

- 3 hectares located around the winery on the village of Cars slight slope and drainy soils. Only 500 cases produced annually.
- Organic and biodynamic farming. [Certified organic since 2014 and certified vegan since 2015](#)
- 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 Chety brothers grow the organic hay for the cows on unproductive land.
- **Blend: 70% Sauvignon Blanc, 20% Semillon and 10% Muscadelle**
- **25 years old vines**
- Terroir of limestone and clay soils.
- Density of 5000-6000 vines per hectare.

~ Winemaking ~

- Grape are destemmed and a skin contact maceration is made for 12hours
- Free run juice are going to separate barrels and pries juice are racked softly then put into new barrels and stainless steel vats where the fermentation happen with wild yeast.
- Temperature controlled between 16 and 18 degrees during the 3 weeks.
- Elevage on fine lees until bottling.
- First time bottled in screw cap



~ Tasting Notes~

Being bottle with a screw cap for the first time this wine is really fresh and tense. Beautiful clear colour and nose of flower and passion fruit. The mouth is balance between texture and aromas, the nice acidity let you with a long and fresh finish.



AQUITAINE
WINE COMPANY

