



Olivier Chety
Winemaker



CHATEAU HAUT COLOMBIER 2022 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—

- 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.
- **25 years old vines**
- Terroir of limestone and clay soils.
- Density of 5000-6000 vines per hectare.

—Winemaking—

- **Blend: 70% Sauvignon Blanc, 20% Sémillon & 10% Muscadelle**
- Grape are destemmed and a skin contact maceration is made for 12 hours
- Free run juice are going to separate barrels and prees 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.
- 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.

