

# CHÂTEAU HAUT PEYRUGUET 2021

## AOC Bordeaux Blanc

### ~ Background ~

Château Haut Peyruguet is located in Soussac, on the eastern part of the Entre-Deux-Mers regions. The 80-hectare estate has belonged to the Jolivet family for 4 generations. Jean-Marc and Catherine took over the management of the property in 1981.

A dynamic and innovative couple, the Jolivet's have modernized and expanded the facility. They are personally involved in each stage of the winemaking - from the viticulture until final bottling. In 1999, they spearheaded, in association with other local estates, the construction of a water-treatment facility in order to preserve that which they value most: the terroir of Soussac. In 2004, the Jolivet's were one of the first Bordeaux estates to introduce screw caps. The estate produces a Bordeaux Red, Bordeaux White and a Rosé.

### ~ Viticulture ~

- The vineyards are planted with **60% Sauvignon Blanc, 20% Muscadelle & 20% Semillon.**
- The average age of the vines is 20 years.
- Density is 3300 vines per hectare on gently sloping hills.
- The average yield is 50 hectoliters per hectare.
- Soil is composed of clay and limestone, which is excellent for white wine.
- Debudding, leaf thinning and green harvest to reduce yields and promote optimal concentration of fruit.
- Mechanical harvest.

### ~ Winemaking ~

- Vinification by parcel.
- Vatting for 3 weeks in temperature controlled, cold fermentation, mostly in stainless steel vats.
- Ageing in vats to preserve freshness.
- Fining with bentonite. Filtering.
- Wines are bottled very young to preserve fruit and to keep its delicate aromas intact.



Catherine and  
Jean Marc Jolivet



Benedicte and  
Marie-Amelie Jolivet



### ~ Tasting Notes ~

*Pale straw-gold. The nose is driven by juicy fruits like bush peach, pear and citrus with a subtle floral frame. The palate displays great energy with lovely crisp, tense fruit. Elegant mouthfeel and a finish underpinned by freshness.*

