

Ch Haut Colombier

Cotes de Bordeaux

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Cotes de Bordeaux

CEPAGE: 59% Merlot, 28% Malbec, 13% Cabernet Franc

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. Fining with clay; light filtration before bottling.

ALCOHOL BY VOLUME: 14.0%

AGING: 25% in French oak, 75% in cement vats

ANNUAL PRODUCTION: 5000 cases

THE STORY

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.

THE ADJECTIVES

OVERALL: Purple robe.

AROMAS / FLAVORS: Elegant, fruity nose with vanilla and toasted oak aromas.

MOUThFEEL: Rich and smooth on the palate, black berry fruit flavors.

THE SELLING POINTS

AWARDS: 92pts Wine Enthusiast

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Certified Sustainable, Vegan, Biodynamic In Practice, Green Practicing, Sustainable In Practice

