# Château HAUT GRAVET Saint-Emilion Grand Cru



**APPELLATION: AOC Saint-Emilion Grand Cru** 

**GEOGRAPHICAL SITUATION:** Saint Sulpice de Faleyrens

**SOILS:** clay-limestone and gravel, subsoil; rock and limestone plateau

**DENSITY OF PLANTATION:** 5000 plants per hectare

**SURFACE:** 2,7 ha

**MEDIUM AGE OF THE VINEYARD: 40 ans** 

**GRAPE VARIETIES:** 70 % Merlot, 20 % Cabernet sauvignon,

10 % Cabernet franc

# **GRAPE PRODUCTION:**

• Work of the vines: grass growing every other row

• Method of production: reasoned protection

• Pruning: double guyot

• Green operations: de-budding, suckering, leaf removal, thinning and green harvesting

• Maturity controlling (taste, quantitative, analytical of the grapes of each plot)

Mechanical and manual harvesting

# WINEMAKING:

- Plot selection and sorting in the vines and in the winery
- Total de-stemming
- Fermenting of the must in stainless steel tanks thermo regulated
- Maintaining fermentation temperatures around 28 °C
- Pneumatic pressing

#### AGEING:

• 18 monthes in 100% new french oak barrels

## TASTING:

Intense colour, shiny ruby reflections

Nose: red and black fruit

Ripe and concentrated tanins

Complex and sophisticated wine, well balanced throughout the tasting. Generous volume, full bodied and rich and elegant final taste. The tasting reflects the expression of the terroir and the quality of the grapes.

## **Contact:**

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