

Château Hyot

AOC Castillon Côtes de Bordeaux



APPELLATION: AOC Castillon / Côtes de Bordeaux

GEOGRAPHICAL SITUATION: Saint Magne de Castillon

SOILS: sandy-gravel, clay

DENSITY OF PLANTATION: 5000 plants per hectare

SURFACE : 40 hectares

MEDIUM AGE OF THE VINEYARD: 35 years

GRAPE VARIETIES: 70 % merlot, 10 % cabernet sauvignon,
20 % 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:

- Ageing with controlled airing and temperatures during 12 to 24 months

TASTING:

Intense colour, ruby reflections, shiny

Nose: black fruit, blackberry, blackcurrant, blueberry with toasted notes
Authenticity of the terroir through the tannic structure and fruitiness of the wine.

The nature of the sandy-gravelly soil acts as a flavor enhancer and is found in the minerality of this wine.

Contact:

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