

CHATEAU HAUT GRELOT

BLAYE COTE DE BORDEAUX – blanc



Gold medal Sauvignon du monde

75% Sauvignon Blanc
15 % Sauvignon Gris
10% Sémillon

24 hectares

Sand-clay-silt on the hillsides further inland

3 months

Ageing in stainless steel tanks on fine lees

50 HI/Ha

We cultivate our vines with great care, using precise, proven techniques during the ripeness. The fruit is harvested at maximum flavour maturity and physiological. The grapes are de-stemmed and selected by hand on a sorting table before skin contact maceration during 12 hours in cold temperature to extract the best flavours of Sauvignon Blanc.

Alcoholic fermentation at temperature controlled vats(16-18°C)

TASTING NOTES:

Pale yellow with green hints, bright.

Elegant and crisp with intense exotic fruit, grapefruit aromas.

On the palate, the wine is round and finely balanced with citrus flavours.

Subtle hints of grapefruit add complexity and depth to the lingering finish.

SERVING SUGGESTIONS:

Appreciated as an aperitif or with sea food, summer salads...

This wine is drinking beautifully now

Serve chilled