

# CHÂTEAU HAUT BERTINERIE

## *Fruits & Fleurs*

BLAYE  
CÔTES DE BORDEAUX  
APPELLATION D'ORIGINE CONTRÔLÉE



**Vineyard :** 100% Sauvignon

**Average yield :** 55 hl/ha

**Vineyard's training :** Manual crop thinning in August followed by leaf-stripping.

**Harvesting :** Manual harvest with sorting of healthy berries.

**Vinification :** Total de-stemming. Pre-fermentation skin contact maceration, pneumatic pressing, racking off the heavy sediment, vinification in vat at 20 degrees C.

**Ageing :** Ageing on fine lees in vat for about 3 months. Fining, filtering, bottling by ourselves.

**Tasting Notes :** Fine, complex lemony nose. Fruity, supple, aromatic and rich with very good length.

**Consumption :** *Aperitif, Sea food, fish*

