



Serge Doré Selections

MERCHANT OF SIGNATURE WINES

CHÂTEAU HAUT GRAVET « GRAND CHEMIN » - 2018 SAINT ÉMILION GRAND CRU « SINGLE VINEYARD »



ORIGIN

BORDEAUX

APPELLATION

SAINT-ÉMILION GRAND CRU

LOCATION

**GPS: LAT: 44. 871118
LONG: 0. 184493**

VARIETALS

70% MERLOT
20% CABERNET FRANC
10% CABERNET SAUVIGNON

VINEYARD

**SINGLE VINEYARD –
30 ACRES / 5 ACRES** IN ANCIENT
GRAVEL AND CLAY SOILS
VINES: +/-45 YRS. OLD ON AVERAGE
ALTITUDE: 10,12 M

SOILS

GRAVEL-CLAY LIMESTONE SOILS

FARMING

SUSTAINABLY FARMED
PLOT SELECTION, BUDS' REMOVAL,
GREEN HARVEST, HAND-PICKED

WINEMAKING

COLD MACERATION
MALOLACTIC FERMENTATION IN
BARRELS (60-80% NEW)
AGED ON LEES FOR +/- 20 MONTHS

TECHNICAL INFO.

14% ALC. |

ESTATE

Domaines Alain Aubert estates encompassing over 250 hectares (618 acres) of vines in Bordeaux. The estate has been planted to vine since the 18th century. The Alain Aubert family come from the winemaking tradition of Bordeaux's Right Bank. For several decades now, Alain, his wife Bernadette, and their three daughters have fine-tuned and perfected their craft. To celebrate their achievements, their US importer and close friend, Serge Doré, collaborated to create this special and exclusive set of new labels and wines, all proudly bearing the "Famille Alain Aubert" banner across the top to honor the work of the family.

Château Haut Gravet is the jewel of the Aubert family vineyards. For over 20 years, Alain and his wife Bernadette have selected from among Haut Gravet's 30 acres the best vines and applied traditional methods, tried and true to the history of Grand Cru wine, along with more modern methods, resulting in a wine which has evolved with time and is always progressing.

TERROIR

The lieu dit "Grand Chemin" is a 5-acre parcel of ancient vines over 40 years old within the Haut-Gravet vineyard. It is ideally located at the foot of the Saint-Émilion hill on mainly ancient gravel clay-limestone soils which allows for mineral richness and deep rooting for a full expression of the terroir and an incredibly developed aromatic profile.

ABOUT THE WINE MAKING & PROFILE

In the vineyard there is grass cover every other row with integrated pest management. Double guyot pruning followed by disbudding, debudding, thinning and green harvesting. Each plot is managed for (taste, quantity, and analysis of the berries). Manual harvesting with fermentation in thermo-regulated stainless-steel tanks. Fermentation temperatures around 28°C followed by pneumatic pressing. The blend is 70% Merlot, 20% Cabernet Franc and 10% Cabernet Sauvignon aged for 20 months in 80% new French oak barrels.

Château Haut Gravet's 2018 "Grand Chemin," is a medium to full bodied wine and has a dark ruby color with attractive aromas of mocha, bay, dried raspberry, sandalwood, and black tea. The lightly tannic and vibrant flavors of dried figs, caramel-drizzled cherries give way to a smooth complex finish.

FOOD PAIRING

Pairs well with roasted pork, beef, venison, stews, and grilled meats.

REVIEWS

2018 Wine Enthusiast: 91 Points

2018 James Suckling: 91 Points

2018 BEVERAGE TASTING INSTITUTE: 93 Points GOLD MEDAL

2016 International Wine Report: 93

2016 Wine Enthusiast: 92