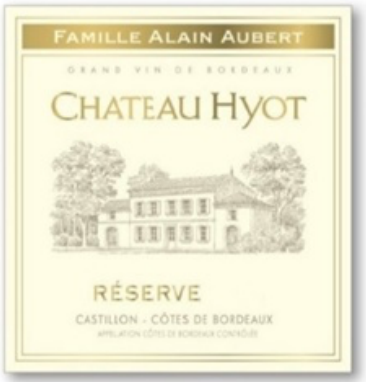
Serge Doré Selections, Ltd.
MERCHANT OF SIGNATURE WINES

Château Hyot «Réserve»

CASTILLON CÔTES DE BORDEAUX AOC — SINGLE ESTATE

A single estate on the ground where the Hundred Years War ended — 45-year-old vines, 18 months in barrel, and a Roman-era winegrowing past.

THE STORY



Château Hyot belongs to Domaines Alain Aubert, a family group farming over 250 hectares of vines in Bordeaux, planted to vine since the 18th century. The Aubert family come from the winemaking tradition of Bordeaux's Right Bank: for several decades, 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 with them to create this special, exclusive set of new labels and wines, all bearing the "Famille Alain Aubert" banner across the top in honor of the family's work.

Viticulture at Château Hyot dates back to Roman times. The estate lies in the Côtes de Castillon, which borders Saint-Émilion directly, and it is also the place where the Hundred Years War between France and England finally ended, in 1453. The appellation sits east of Libourne, where soils of clay, limestone, and molasse (gravel and sedimentary rock) dominate and roughly 1,800 hectares are planted today. The estate's vines average about 45 years of age, which lowers the crop but raises the quality of the fruit, and everything is harvested by hand.

THE VINEYARD — SAINT-MAGNE-DE-CASTILLON

Appellation	Castillon Côtes de Bordeaux AOC — Single Estate
Commune	Saint-Magne-de-Castillon
GPS	44.856072°N, 0.088025°W
Elevation	~52 ft
Grape	60% Merlot, 20% Cabernet Franc, 20% Cabernet Sauvignon
Vine Age	About 45 years on average
Soil	Gravel, sand, and clay
Farming	Sustainably farmed
Alcohol	13.5% by volume

WINEMAKING & AGING

Hand-harvested fruit goes through about a week of cold maceration, followed by roughly three weeks of alcoholic fermentation in the cellar. Malolactic fermentation then takes place in large oak barrels, and the wine matures for about 18 months in barriques, 60% of which are renewed each year.

TASTING NOTES

Red-fruit aromas lead into a structured palate of black fruit, with solid tannins and a layer of forward acidity. A young wine with real grip and the potential to age.

FOOD PAIRING

Enjoy with game meats, roast lamb, hearty stews, and grilled meats such as steak and pork.

CRITICAL RECOGNITION

2022 Vintage

- **Wine Enthusiast (92 pts):** a young, structured red with red-fruit aromas and firm tannins; black-fruited and lifted by forward acidity, it looks set to drink well from 2026.

WHY THIS WINE

A single-estate Castillon with real history behind it — Roman-era vines, the site of the battle that ended the Hundred Years War, and a Right Bank family that has spent decades perfecting its craft, earning 92 points from Wine Enthusiast.



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