

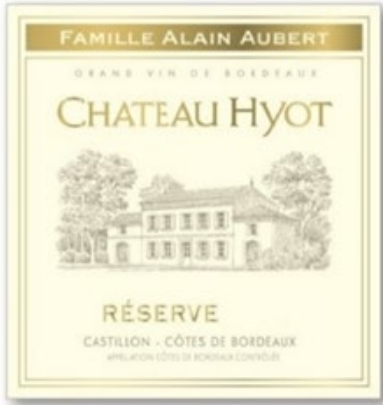


Serge Doré Selections

MERCHANT OF SIGNATURE WINES

CHÂTEAU HYOT « RÉSERVE » 2022

CASTILLON – CÔTES DE BORDEAUX « SINGLE ESTATE »



ORIGIN

BORDEAUX

APPELLATION

CASTILLON – CÔTES DE BORDEAUX

LOCATION

GPS: LAT: 44.856072
LONG: -0.088025

VARIETALS

60% MERLOT
20% CABERNET FRANC
20% CABERNET SAUVIGNON

VINEYARD

SINGLE ESTATE
ALTITUDE: 15,93 M
VINES: +/-45 YRS. OLD ON
AVERAGE
YIELD: 1800 HL/HA

SOILS

GRAVEL, SAND & CLAY SOILS

FARMING

SUSTAINABLY FARMED

WINEMAKING

3 WEEKS FERMENTATION
1 WEEK MACERATION
OAK-AGED FOR +/- 18 MONTHS

TECHNICAL INFO.

13.5% 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.

TERROIR

The history of viticulture at Château Hyot dates back to Roman times. Château Hyot is located in the Côtes de Castillon appellation, which borders directly on Saint-Emilion. Equally historic is that Château Hyot in Castillon was the site where the Hundred Years War between France and England finally ended in 1453.

The Côtes de Castillon appellation is located east of the town of Libourne. Soils of clay, limestone and molasse (formations of gravel and sedimentary rocks) dominate here. Approximately 1800 hectares of the appellation are planted today.

ABOUT THE WINE MAKING & PROFILE

The vines for the estate's wine are up to forty-five years old. The harvest is done by hand at Château Hyot. Cold maceration, alcoholic fermentation follows in the cellar, then in the big oak barrel the malolactic fermentation is carried out to the acid dismantling. Finally, the wine matures for 18 months in barriques, of which 60% are renewed annually.

FOOD PAIRING

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

REVIEWS

2022 – WINE ENTHUSIAST – 92 POINTS