



UNITED CELLARS

FRANCE



Domaine Alain Aubert Chateau Hyot 2015

"Authenticity of the terroir"

Vineyards

Work of the vines: Grass growing every other row. Method of Production: Reasoned Protection. Pruning: Double Guyot. Green Operations: de-budding, suckering, leaf removal, thinning and green harvesting. Maturity Controlling: (Taste, quantitative, analytical of the grapes of each plot). Mechanical and Manual harvesting

Production

Plot selection and sorting in the vines and in the winery. Total de-stemming. Fermenting of the musts in stainless steel tanks thermo regulated. Maintaining fermentation temperatures around 28C. Pneumatic pressing.

Ageing with controlled airing and temperatures during 12 to 24 months

Tasting Notes

Intense colour, ruby reflections, shiny. Black fruit, blackberry, blackcurrant, blueberry with toasted notes. Authenticity of the terroir through the tannins structure and fruitiness of the wine.

Accolades

90 – 2015 Chateau Hyot – James Suckling

91 – 2014 Chateau Hyot – Wine Enthusiast

90 – 2014 Chateau Hyot – James Suckling

Appellation

AOC Castillon / Cotes de Bordeaux

Location

ST Magne de Castillon

Winery Size

40 HA

Winemaker

Alain Aubert

Varieties

70% Merlot - 10% Cabernet Sauvignon, 20% Cabernet Franc

Aging

Stainless Steel

Age of Vines

40 Years

Elevation

15 m

Soil

Sandy Gravel, Clay

Max Yield

5000 Kgs/Ha

Alcohol Content

13.5 %

Production

240.000 Bottles

Farming

Reasoned Protection