



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