
Château HAUT-BERGERON 2022

Sauternes

- **HISTORY :**

The first documents giving evidence to the property date back from 1756. Only at the beginning of the 19th century, the Lamothe family, then acquired Château Haut Bergeron. The property became slightly bigger in the mid-1950's with a severe selection of plots coming from Château Fontebrière and Domaine de la Forêt.

- **LOCATION**

The plots which have been carefully selected are located on the best terroirs of the appellation. Several of them are ideally exposed on the slopes, next-door to Château d'YQUEM.

- **TOTAL SURFACE :** 20 hectares

- **SOIL**

On a hill of gravel, limestone and sand in Sauternes and clay-limestone, iron-rich, on rocks in Barsac.

- **GRAPE VARIETY**

85% Sémillon, 15% Sauvignon
Average age of the vines : 60 years
7.500 vinestocks per hectare

- **FARMING METHODS**

Massal selection – 'Cot' fan pruning – Severe removing of the unwanted newshoots in spring – Grass growing – Controlled Farming since 1998 – Organic fertilizer – Thinning of the leaves end of August

[High Environmental Value Certified in 2020](#)

- **HARVEST**

Hand picked only with several selective picking (between 4 and 6 depending on the vintage) of botrytised grapes.

- **VINIFICATION**

In barrels

- **AGEING**

In 50% new oak barrels for 18 months.
Regular topping-ups and rackings.
Natural clarification.

- **BOTTLING**

Bottled by the property after a pre-cautious blending

- **PRODUCTION IN 2022**

35 000 bottles

- **AGEING POTENTIAL**

With all the care given and the selections made through the whole process of farming and vinification, Château Haut Bergeron has definitely the ability to age in bottle. Outstanding vintages dating from the last century such as 1924, 1926, 1928, 1929... are still being kept in the private cellar of Château Haut Bergeron

