

CHÂTEAU HAUT BERTINERIE GRAND VIN

WHITE 2021



Vineyard : 100% Sauvignon - (old vines over 35 years old)

Certification : HVE 3

Average yield : 43 hl/ha.

Vineyard's training : Manual crop thinning in August followed by leaf-stripping.

Harvesting : Manual hand harvest with sorting of healthy berries.

Vinification : Total de-stemming. Pre-fermentation skin contact maceration, pneumatic pressing, racking off heavy sediment, 100 % alcoholic fermentation in new oak barrels with no intervention on temperature.

Ageing : Aged on fine lees in barrels with regular stirrings for 11 months. Fining, filtering, bottling by ourselves.

Tasting notes : *A wine full of elegance, complexity and subtlety with fruit and citrus aromas, worthy of comparison with the best French white wines. The vinification in barrel has brought out the noblest qualities in the grapes. It is a great white wine which can be laid down for years.*

Production: 30 000 Bles

JAMES SUCKLING : 90 Pts
VINOUS Antonio Galloni : 91 Pts
WINE DOCTOR : 89 Pts



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