



# CHÂTEAU HAUT-GRELOT

## *L'As de Grelot*

### TECHNICAL SHEET

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#### APPELLATION

Blaye Côtes de Bordeaux

#### VARIETY

60% Merlot  
40% Malbec

#### PRODUCTION

35 Hl/Ha

#### TERROIR

2 Hectares  
Sandy and gravelly soils on the hillside  
bordering the Gironde Estuary

#### VINIFICATION

Low yield, mechanical harvest and selecting sorting

#### AGING

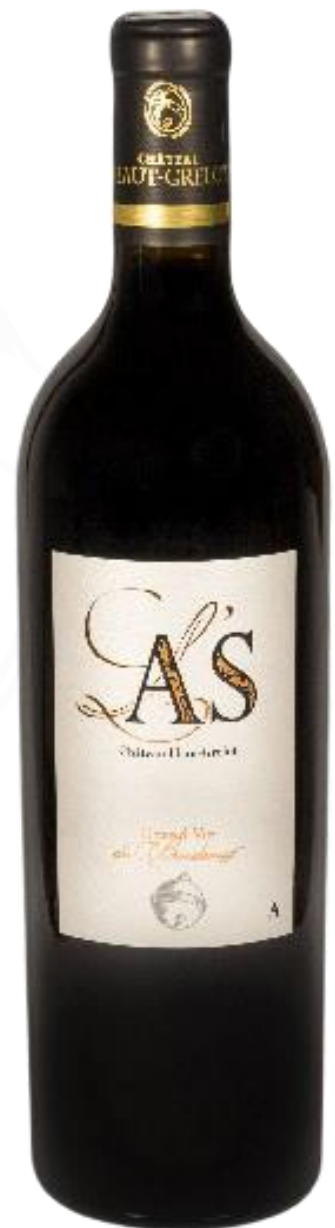
18 Months in new french oak barrels

#### TASTING NOTES

Dark red hue with tints of ruby and brick  
Complexes aromas of vanilla, liquorice, tobacco  
Full-bodied with fine tannins

#### FOOD PAIRINGS

Ideal with grilled red meats and cheeses  
To be served at room temperature



**EARL JOËL BONNEAU – CHATEAU HAUT GRELOT**

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# CHÂTEAU HAUT-GRELOT

## PIN FRANC

### TECHNICAL SHEET

#### APPELLATION

Blaye Côtes de Bordeaux

#### VARIETY

100% Malbec

#### PRODUCTION

45 Hl/Ha

#### TERROIR

Sandy, clay and silty soils  
Hill of the Agrière, the plot is called Pin Franc

#### VINIFICATION

Vinification in vats  
Maceration with cap punching

#### AGING

12 months ageing in vat  
Then 6 months ageing in cement tanks

#### TASTING NOTES

Fruity notes with red fruits flavors  
Expressive, powerful, with silky and structured tannins  
Nice long tasting aromas of fruits and violet

#### FOOD PAIRINGS

Ideal as an aperitif with delicatessen, or with game, or chocolate  
Store at 16°C – Cellaring potential : 5 to 7 years



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# CHÂTEAU HAUT-GRELOT

*Chemin de*  
**L'ESTUAIRE**  
TECHNICAL SHEET

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## APPELLATION

Blaye Côtes de Bordeaux

## VARIETY

Cabernet Sauvignon

## PRODUCTION

40 Hl/Ha

## TERROIR

Gravelly, sandy and muddy soil  
Hills of the Agrières, plot of the Estuary  
Southwest exposition

## VINIFICATION

Whole vinification in barrels

## AGING

16 months aging in 225L barrels

## TASTING NOTES

Woody, grilled, and vanilla nose with freshness of red fruits  
Powerful, and bodied with structured tanins  
Long and aromatic finish

## FOOD PAIRINGS

Perfect with game or matured red meat  
Drink at 16°C – Cellaring potential : 10 to 15 years



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# CHÂTEAU HAUT-GRELOT

## BOIR POUR VOIR

### TECHNICAL SHEET

#### DESIGNATION

Blaye Côtes de Bordeaux

#### VARIETY

100% Sauvignon Gris

#### PRODUCTION

1 500 bottles

#### TERROIR

Gendron hillsides on gentle soils

#### VINIFICATION

Grapes carefully selected by our discerning palates

Skin maceration in a « diamant » vat for 6 months

Foot treading

#### AGING

6 months in a « diamant » vat

#### TASTING NOTES

Rose, citrus, orange zest and aniseed aromas

Slight bitterness which gives a great length in the mouth

#### FOOD PAIRINGS

Perfect with aperitif, hard cheeses and biscuits desserts

To be served between 10 et 12°C



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# CHÂTEAU HAUT-GRELOT

## LA BELLE DE BLAYE

### TECHNICAL SHEET

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#### APPELLATION

Blaye Côtes de Bordeaux

#### VARIETY

100% Sauvignon

#### PRODUCTION

45 Hl/Ha

#### TERROIR

Sandy, clayey and silty soils in a plot called Gendron  
Old vines (minimum 20 years)

#### VINIFICATION

Disbudding and control of the foliage  
Phasing of the harvest for the best maturity

#### AGING

9 Months in two wines oak barrels on fine lees

#### TASTING NOTES

Oaky and mineral notes  
Nice length and aromatic power  
Rich mouth, with lovely liveliness

#### FOOD PAIRINGS

Perfect with cooked seafood and fish or asparagus  
To be served between 12 et 14°C



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# CHÂTEAU HAUT-GRELOT

*Côteaux de Méthéz*

## TECHNICAL SHEET

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### APPELLATION

Blaye Côtes de Bordeaux

### VARIETY

100% Merlot

### PRODUCTION

35 Hl/Ha

### TERROIR

8 Hectares of old vines, low yield  
Sandy and gravelly soils

### VINIFICATION

Mechanical harvest at full maturity and selective sorting

### AGING

12 months in new american and french oak barrels

### TASTING NOTES

This wine is extremely seductive  
Elegant, intense nose with black berries notes  
Subtle hints of charred oak and spices  
Full-bodied, rich, suave and silty texture

### FOOD PAIRINGS

Ideal with grilled red meat, slow-cooked lamb, roast duck  
To be served at room temperature – Long keeping wine



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# CHÂTEAU HAUT-GRELOT

## *Sélection*

### TECHNICAL SHEET

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#### APPELLATION

Blaye Côtes de Bordeaux

#### VARIETY

90% Sauvignon blanc  
10% Sauvignon gris

#### PRODUCTION

45 Hl/Ha

#### TERROIR

Sandy, silty and clayey soils  
Old vine on the hillside further inland

#### VINIFICATION

Mechanical harvest and selective sorting

#### AGING

6 months ageing in oak barrels  
Weekly stirring of the lees

#### TASTING NOTES

Intense and buttery nose with hints of white flowers  
A complex bouquet of roasted coffee, violet and white peach  
Fresh and fleshy aromas, with nice and long finish

#### FOOD PAIRINGS

Ideal as an aperitif, with tapas or white meat  
To be served between 12 et 14°C – Enjoy after 2-3 years aging





# CHÂTEAU HAUT-GRELOT

## *Sélection*

### FICHE TECHNIQUE

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#### APPELLATION

Blaye Côtes de Bordeaux

#### CÉPAGE

80% Merlot  
30% Cabernet Sauvignon

#### PRODUCTION

45 Hl/Ha

#### TERROIR

3 Hectares  
Graves, sablo-limoneux et argileux  
Sur les hauteurs du coteau des Agrières

#### VINIFICATION

Vendanges mécaniques et tri sélectif des raisins  
Macération pelliculaire de 3 semaines  
Cette cuvée naît de la sélection des meilleurs lots de  
« Première Cuvée »

#### ÉLEVAGE

12 Mois en barriques de deux vins

#### DÉGUSTATION

Nez expressif, frais avec une belle complexité  
Un vin riche en bouche, tanins soyeux  
Longue persistance aromatique fruitée et toastée

#### ACCORDS

Idéal sur viandes, fromages et gibiers  
A servir à température ambiante – Potentiel de garde : 5 ans



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# CHÂTEAU HAUT-GRELOT

## PREMIERE CUVÉE

### TECHNICAL SHEET

#### APPELLATION

Blaye Côtes de Bordeaux

#### VARIETY

90% Sauvignon  
10% Sémillon

#### PRODUCTION

50 Hl/Ha

#### TERROIR

24 Hectares  
Sandy, silty and clayey soils

#### VINIFICATION

Mechanical harvest and selective sorting

#### AGING

3 months in vats on fine lees

#### TASTING NOTES

Clear and pale yellow, with silvery sheen  
Nice expression of exotic fruits and grapefruit  
Full bodied, delicious, with a great liveliness

#### FOOD PAIRINGS

Ideal as an aperitif, with seafood or grilled fishes  
To be served between 10 and 12°C



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# CHÂTEAU HAUT-GRELOT

## PREMIERE CUVÉE

### TECHNICAL SHEET

---

#### APPELLATION

Blaye Côtes de Bordeaux

#### VARIETY

90% Sauvignon  
10% Sémillon

#### PRODUCTION

50 Hl/Ha

#### TERROIR

24 Hectares  
Sandy, silty and clayey soils

#### VINIFICATION

Mechanical harvest and selective sorting

#### AGING

3 months in vats on fine lees

#### TASTING NOTES

Clear and pale yellow, with silvery sheen  
Nice expression of exotic fruits and grapefruit  
Full bodied, delicious, with a great liveliness

#### FOOD PAIRINGS

Ideal as an aperitif, with seafood or grilled fishes  
To be served between 10 and 12°C



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# CHÂTEAU HAUT-GRELOT

## PREMIERE CUVÉE

### TECHNICAL SHEET

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#### APPELLATION

Blaye Côtes de Bordeaux

#### VARIETY

70% Merlot  
30% Cabernet Sauvignon

#### PRODUCTION

50 Hl/Ha

#### TERROIR

15 Hectares  
Gravelly, sandy, silty soils

#### VINIFICATION

Mechanical harvest with selective sorting

#### AGING

12 months in two wines oak barrels

#### TASTING NOTES

Ruby red color  
Lovely nose with red berries, vanilla and spicy flavors  
Round, fruity and well-balanced with long and aromatic finish

#### FOOD PAIRINGS

Ideal with delicatessen, game dishes, or red meat  
To be served at room temperature – Cellaring potential : 5 years



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# CHÂTEAU HAUT-GRELOT

## PREMIERE CUVÉE

### TECHNICAL SHEET

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#### APPELLATION

Blaye Côtes de Bordeaux

#### VARIETY

70% Merlot  
30% Cabernet Sauvignon

#### PRODUCTION

50 Hl/Ha

#### TERROIR

15 Hectares  
Gravelly, sandy, silty soils

#### VINIFICATION

Mechanical harvest with selective sorting

#### AGING

12 months in two wines oak barrels

#### TASTING NOTES

Ruby red color  
Lovely nose with red berries, vanilla and spicy flavors  
Round, fruity and well-balanced with long and aromatic finish

#### FOOD PAIRINGS

Ideal with delicatessen, game dishes, or red meat  
To be served at room temperature – Cellaring potential : 5 years



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# CHÂTEAU HAUT-GRELOT

## *P'tit* Grelot

### TECHNICAL SHEET

#### APPELLATION

IGP Atlantique

#### VARIETY

100% Malbec

#### PRODUCTION

50 Hl/Ha

#### TERROIR

2 Hectares  
Clay and silty soils

#### VINIFICATION

Mechanical harvesting  
Selected and sorted out grapes  
Pressed rosé, first juice extracted

#### AGING

6 months ageing in stainless steel vats

#### TASTING NOTES

Mineral notes, floral aromas with subtle citrus flavors  
Nice freshness and roundness  
With a persistent aromatic after taste

#### FOOD PAIRINGS

Ideal as an aperitif, or on a summer salad or seafood  
To be served between 8 et 12°C



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# CHÂTEAU HAUT-GRELOT

## Bouches baies

### TECHNICAL SHEET

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#### APPELLATION

Bordeaux Clairet

#### VARIETY

100% Cabernet Franc

#### PRODUCTION

50 Hl/Ha

#### TERROIR

2 Hectares  
Sandy, silty and clayey soils

#### VINIFICATION

Mechanical harvest with sorting grapes

#### AGING

6 months in stainless steel vats

#### TASTING NOTES

Vibrant dark pink, very bright  
Intense nose with strawberry and floral flavor  
Round and fruity, with lovely richness  
Generous persistent finish

#### FOOD PAIRINGS

Ideal as an aperitif, on a summer salad, pizzas, or grilled meat  
To be drink young and fresh.





# CHÂTEAU HAUT-GRELOT

## Blanc de blancs - BRUT

### TECHNICAL SHEET

#### APPELLATION

Crémant de Bordeaux

#### VARIETY

100% Sémillon

#### PRODUCTION

60 Hl/Ha

#### TERROIR

1 Hectares  
Sandy loamy and clayey soils

#### VINIFICATION

Manual harvest with perforated boxes  
Immediately cold-pressed under inert atmosphere

#### AGING

9 months, then bottling with sugar liqueur and yeast  
Bottles are turned everyday to move the sediments  
Disgorgement with liqueur to create bubbles

#### TASTING NOTES

Pale yellow robe, fine bubbles  
Elegant, lovely floral and fruity flavors  
Fresh, harmonious, complex with a long finish

#### FOOD PAIRINGS

Ideal as an aperitif or with cake and pastries



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# CHÂTEAU HAUT-GRELOT

## *Cuvée Julia*

### **TECHNICAL SHEET**

#### **APPELLATION**

Crémant de Bordeaux

#### **VARIETY**

100% Cabernet Sauvignon

#### **PRODUCTION**

0,20 Hectares

#### **TERROIR**

Sandy and silty soils on the hillside further inland

#### **VINIFICATION**

Manual harvest with perforated boxes  
Immediately cold-pressed under inert atmosphere

#### **AGING**

9 months, then bottling with sugar liqueur and yeast  
Bottles are turned everyday to move the sediments  
Disgorgement with liqueur to create bubbles

#### **TASTING NOTES**

Pale and bright pink robe  
Lovely floral nose with candied orange peel notes  
Elegant and balanced, with nice aromatic after-taste

#### **FOOD PAIRINGS**

Ideal as an aperitif, with desserts, or seafood and grilled fishes  
To be served between 6 et 8°C – Enjoy young and fresh



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# CHÂTEAU HAUT-GRELOT

*Hors d'Age*

Fine de Bordeaux

FICHE TECHNIQUE

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## APPELLATION

Bordeaux

## CÉPAGE

100% Ugni Blanc

## TERROIR

Sols sablo-limoneux et argileux

## VINIFICATION

Vendanges manuelles en clayettes perforées, apport de raisins entiers au pressoir. La pressée des raisins entiers est obligatoire. Fermentation en bouteilles. Cette étape donne naissance au vin effervescent. Ajout liqueur de tirage destiné à la prise de mousse. Remuage manuel tous les jours pendant 4 à 6 semaines. Le dégorgement consiste à éliminer le dépôt formé par simple pression. Stockage des bouteilles en caves pour laisser s'épanouir les arômes avant commercialisation.

## ÉLEVAGE

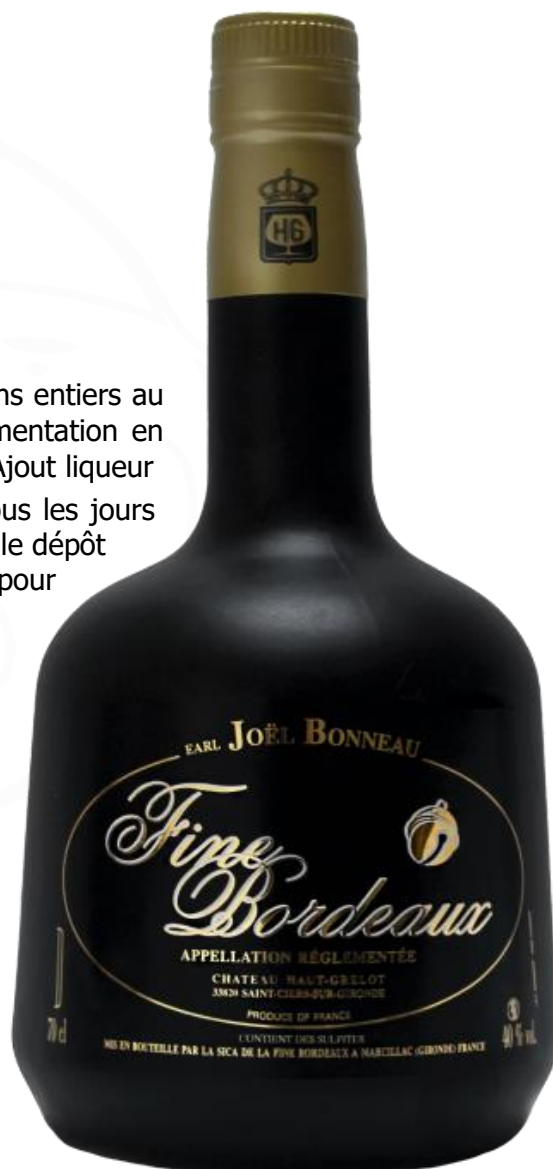
9 mois d'élevage en bouteilles dans des galeries creusées dans le calcaire.

## DÉGUSTATION

Notes de fruits secs, de noyaux de pruneaux et arômes de vanilles.

## ACCORDS

Idéal en digestif, accompagné d'un cigare de République Dominicaine.



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