

ORIGIN Bordeaux, France

APPELLATION Castillon – Côtes de Bordeaux

VINEYARD

45 yrs. old vines on average Gravel, sand & Clay soils Yield: 35 hl/ha

BLEND

85% Cabernet Sauvignon 15% Merlot

FARMING Biodynamic

WINEMAKING

1 week of Maceration 3 weeks of Fermentation

AGING

Oak Aged for +/- 20 months

CHÂTEAU DE HYOT « Cabernet Sauvignon » Castillon-Côtes de Bordeaux

This special cuvée from Chateau Hyot, is a majority blend of Cabernet Sauvignon. It comes from a selection of older vines (aged 40+ years) located in the Côtes de Castillon. The vines are cared for with great attention, allowing them to fully express this clay-gravel terroir in the final wine, emphasizing sophisticated structure and poised balance.

With great structure, smooth tannins, and refreshing qualities, this wine is made for the Bordeaux lover. As a showcase for Cabernet Sauvignon, the nose and pallet are filled with refreshing notes of dark fruit and spices.

Serge Doré met Alain and Bernadette Aubert in the mid-1990s, and ever since they have been working closely together on every aspect of wine creation, from parcel selection in the vineyard to blending and aging decisions, and even cork selection for the final wines... Respect for the vine is the driving force behind winemaker Amelie Aubert's philosophy and approach to making wine. "Quality is not possible with quantity," she explains, "and I want my wine to capture the essence of this fantastic terroir."

The fruit of this long collaboration reached new heights in 2014 with the release of this Cabernet Sauvignon cuvée from Château Hyot, *exclusive* to Serge Doré Selections.

The wine is a perfect match for grilled red meats and hearty stews.

ACCOLADES

2014 International Wine Report: 92 points

