

CHÂTEAU HAUT-CLAVÉRIE



Sauternes Fargues, Bordeaux, France



GRAPE VARIETIES

80% Sémillon, 15% Sauvignon Blanc, 5% Muscadelle

PRODUCTION

Haut-Clavierie is situated on the border of the Sauternes and Graves AOCs, just south of the small town of Fargues. Here there is some oceanic influence, but it is the confluence of the Garonne and Ciron Rivers that create a special microclimate perfect for the production of beguilingly delicious, sweet wines. The rivers produce dense morning fog which covers the vines until the bright midday sun burns it off. In autumn, these conditions are perfect for the development of Botrytis Cinerea known tenderly by growers as “Noble Rot”. When this magical fungus invades the grapes, it removes much of their water, which concentrates flavors and sugars. The gravelly-clay soil naturally provides the grapes with vibrant acidity. This critical backbone balances the richness of the fruit. Haut-Clavierie practices sustainable agriculture by using what they call “Farmer Common Sense”. This means plowing, using cover crops, and planting trees and shrubs within the vineyards to promote living soils that are conducive to cultivating healthy grapes. Certified organic treatments are used to deal with pests only when necessary. Harvest and sorting is undertaken completely by hand with three to six passes typical for each vintage. Fermentation takes place in stainless steel. The finished wine is clarified in concrete tanks and matured for 12 months in barrique.

ESTATE

Château Haut-Clavierie has been family owned and operated since it was established in 1800. At the beginning of the 20th century, the last heir to the estate, Miss Clavierie, married a winegrower named Mr. Duron. In 1930, their daughter married Pierre Sendrey, grandfather to Philippe Sendrey, who now runs the estate with his wife Marie-Christine and their two sons, Pascal and Loïc. The family is committed to sustainable agriculture and their efforts were officially recognized in 2019 when they were awarded **HVE Level 3 Certification**.

TASTING NOTE

Super good! Imagine if lush tropical fruit married creamy lemon curd, and peach marmalade, apricot and a hint of honey all came to the party, then they all danced the night away with vibrant acidity.

FOOD PAIRING

Pair this wine with Roquefort cheese souffle, pan seared Foie Gras and enjoy crème brûlée for dessert. Or sip on its own with salty nuts if you aren't feeling fancy.



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