

Haut-Ségottes



The Chateau Haut Ségottes is owned and operated by Danielle Meunier and her assistant, Florent Caldier. Mme. Meunier, “vigneronne extraordinaire”, is the fourth generation of her family to oversee this nine hectare estate situated in the heart of the Saint Emilion appellation. Mme. Meunier’s great-grandfather purchased the estate around 1860 and had earned gold medals for his wine as early as 1912 at the Concours Agricole in Paris. The estate’s 9 hectares are all planted within the St. Emilion Grand Cru appellation. The vineyards are tended with the utmost of care by Madame Meunier and her long-serving trio of master “gardeners”. Her obsession with, and dedication to her vineyards, enables Madame Meunier’s Haut Ségottes to produce exceptional quality year-in and year-out despite the vagaries of the weather. The wines of this estate capture the essence of the artisanal craftsman.

Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Only Copper Sulfate and essential oils
- **Ploughing:** Bi-annual ploughing and working of the soil
- **Soils:** Sandy clay with bands of iron in the sub-soils
- **Vines:** 40-year old vines, trained in Guyot and planted at 6,000 vines/ha
- **Yields:** De-leafing, de-budding, and green harvesting all increase the quality of the estate’s crop
- **Harvest:** Exclusively manual, on a parcel-by-parcel basis
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** After sorting and destemming, the crop ferments with native yeasts (pied de cuve) in concrete tanks. Cuvaison lasts c. 3 weeks.
- **Extraction:** Daily pumpovers during fermentation
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic
- **Malolactic Fermentation:** Spontaneous, simultaneous/concurrent with alcoholic fermentation.

Aging:

- **Élevage:** 12-18 months in barriques, 25-30% new. La Dame sees similar élevage in new barrels.
- **Lees:** Wine is separated from its lees following cuvaison
- **Fining and Filtration:** Fining with egg whites, plate filtration
- **Sulfur:** Applied after malolactic, during élevage, and at bottling