

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.

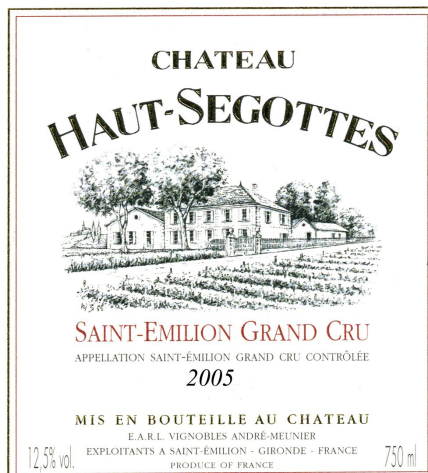
Aging:

- **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

Haut-Ségottes



Saint Émilion



At a Glance:

- **Appellation:** AOC Saint Émilion Grand Cru
- **Encépagement:** Merlot (60%), Cabernet Franc (40%)
- **Average Annual Production:** 50,000 bottles
- **Average Alcohol by Volume:** 12.5-13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** 1 ha lieu-dit Gadete, 2 ha lieu-dit Corbin, 6 ha lieu-dit Fortin; All on a slightly south-facing plateau.
- **Soil Types and Compositions:** Sandy clay and gravel with iron bands in the subsoil.
- **Vine Age, Training, and Density:** 40-year old vines, trained in Guyot and planted at 6,000 vines/ha
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, from late September to early October

In The Cellar:

- **Fermentation:** After sorting and destemming, the crop ferments with native yeasts (pied de cuve) in concrete tanks. Cuvaison lasts c. 3 weeks.
- **Pressing:** Pneumatic
- **Time on Lees:** Wine is separated from its lees following cuvaison.
- **Malolactic Fermentation:** Spontaneous, simultaneous/concurrent with alcoholic fermentation.
- **Élevage:** 12-18 months in barriques, 25-30% new.
- **Press Wine:** Blended prior to bottling
- **Fining and Filtration:** Fining with egg whites, plate filtration
- **Sulfur:** Applied after malolactic, during élevage, and at bottling

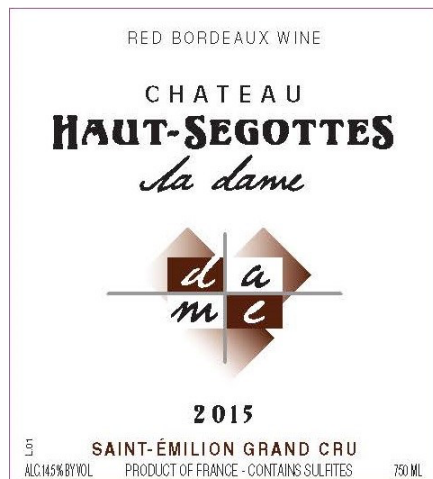
In The Glass:

Although the majority of the vineyards are planted to Merlot (see above), the ultimate cuvée bottled as Chateau Haut Segottes Saint Emilion Grand Cru features a majority of Cabernet Franc. This dominance of Cabernet Franc (frequently on the order of 65%) produces a wine of considerable structure and is exceptionally age-worthy.

Haut-Ségottes



Cuvée La Dame



At a Glance:

- **Appellation:** AOC Saint Émilion Grand Cru
- **Encépagement:** Merlot (50%), Cabernet Franc (50%)
- **Average Annual Production:** c. 3,000 bottles
- **Average Alcohol by Volume:** 14-15%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Fortin lieu-dit, across from La Dominique and 300 meters from Château Cheval Blanc's parcels.
- **Soil Types and Compositions:** Gravel
- **Vine Age, Training, and Density:**
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, from late September to early October

In The Cellar:

- **Fermentation:** After sorting and destemming, the crop ferments with native yeasts (pied de cuve) in concrete tanks. Cuvaison lasts c. 3 weeks.
- **Pressing:** Pneumatic
- **Time on Lees:** Wine is separated from its lees following cuvaison.
- **Malolactic Fermentation:** Spontaneous, simultaneous/concurrent with alcoholic fermentation.
- **Élevage:** 18 months in new barriques
- **Press Wine:** Blended prior to bottling
- **Fining and Filtration:** Fining with egg whites, plate filtration
- **Sulfur:** Applied after malolactic, during élevage, and at bottling

In The Glass:

This cuvée has an extra degree of concentration and richness compared to the more delicate style of their classic Saint-Émilion. This wine is formidable and structured, ideally built for some cellaring, and will reward those who have the patience to set some aside.