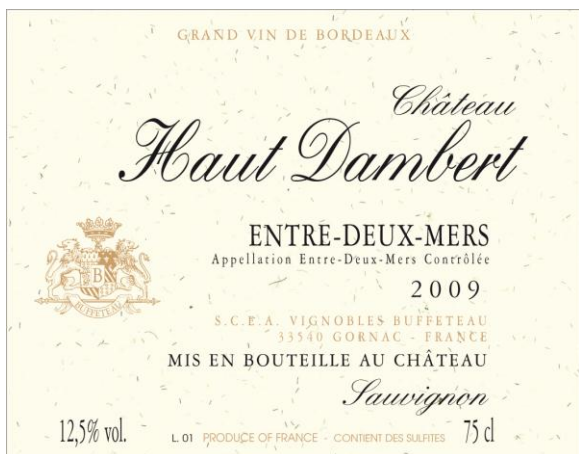




## BORDELAIS



## Château HAUT DAMBERT

### ENTRE-DEUX-MERS

Appellation d'Origine Contrôlée

**85% Sauvignon Blanc & Sauvignon Gris**

**15% Muscadelle**

**5 Hectares (12.35 Acres) for white grapes**

**Sustainable Agriculture Practices**

**Aged in thermo-regulated stainless-steel tanks**

**Vintage(s) on sale: 2010**

### Specifications:

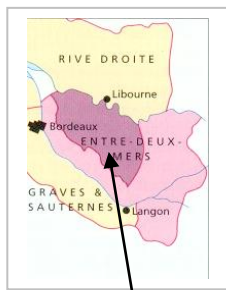
25 year old vines on average

Available ½/b. & Magnums

Situated in the Castelviel and Gornac communes, heart of the large Entre-deux-Mers area, between the Garonne and Dordogne Rivers, this 23-hectare (56.81 acres) vineyard is planted on south/southwest slopes and hills of 110 to 140 meters high. It is, in fact, the second-highest point of the Gironde Departement. In addition to this perfect sunny exposure for optimum ripeness, the vines are planted on very good limestone-clayey soils, very suitable conditions for bottling the expression of Bordeaux grapes.

The Hitier-Buffeteau family has been running this estate for three generations, both respecting tradition and using modern techniques to produce elegant, expressive and extremely good value Red, White and Rose wines of four different Appellations d'Origine Contrôlées. The son, **Jean-Luc BUFFETEAU** (also an Oenologist) is now taking care of the domaine, and we have shared a very close relationship with him for more than 10 years. **Château HAUT DAMBERT** is, for us, a trusted and constant source of great values -- especially with this brilliant **Entre-deux-Mers**.

The grapes are harvested at the best maturity; they undergo eight days of skin maceration without any oxygen contact. After a cold settling, the wine undergoes a thermo-regulated fermentation at 18 degrees C. in stainless-steel tanks, followed by an aging with stirring on lees for three months during the following winter. The use of both Sauvignon Blanc and Gris, as well as some Semillon and Muscadelle grapes, is accurate and makes an ideal blend with a "special touch" to reach a balance between freshness, fruit, zest and length. With attractive packaging and great value, **Château HAUT DAMBERT** is our best-selling White Bordeaux over all our markets. Among our best customers is La Societe des Bains de Mers in Monaco for years and years.



**Entre-deux-Mers**  
Area of Production

### HIGHLIGHTS

**Terroir:** Limestone-clay, alluvial deposits of Quaternary

**Characteristics:** 2010 HAUT DAMBERT

HAUT-DAMBERT is our best value White Bordeaux for years.

Very attractive and crisp nose of freshly cut ripe white fruits (peaches, pears, apples). Juicy and citrusy palate, with an aromatic and elegant length (quince, lime), brought by the touch of Muscadelle.

**Others:** **Château HAUT-DAMBERT Bordeaux Supérieur**, 90% Cab. Sauvignon aged in oak.

**Jean-Luc BUFFETEAU**



Ripe for the **Entre-deux-Mers**

