



CHÂTEAU HAUT-GRELOT

L'As de Grelot

TECHNICAL SHEET

APPELLATION

Blaye Côtes de Bordeaux

VARIETY

60% Merlot
40% Malbec

PRODUCTION

35 Hl/Ha

TERROIR

2 Hectares
Sandy and gravelly soils on the hillside
bordering the Gironde Estuary

VINIFICATION

Low yield, mechanical harvest and selecting sorting

AGING

18 Months in new french oak barrels

TASTING NOTES

Dark red hue with tints of ruby and brick
Complexes aromas of vanilla, liquorice, tobacco
Full-bodied with fine tannins

FOOD PAIRINGS

Ideal with grilled red meats and cheeses
To be served at room temperature



EARL JOËL BONNEAU – CHATEAU HAUT GRELOT

28 Les Grelauds - 33820 Saint Ciers sur Gironde | Tel. 05 57 32 65 98 | jbonneau@wanadoo.fr
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CHÂTEAU HAUT-GRELOT

PIN FRANC

TECHNICAL SHEET

APPELLATION

Blaye Côtes de Bordeaux

VARIETY

100% Malbec

PRODUCTION

45 Hl/Ha

TERROIR

Sandy, clay and silty soils
Hill of the Agrière, the plot is called Pin Franc

VINIFICATION

Vinification in vats
Maceration with cap punching

AGING

12 months ageing in vat
Then 6 months ageing in cement tanks

TASTING NOTES

Fruity notes with red fruits flavors
Expressive, powerful, with silky and structured tannins
Nice long tasting aromas of fruits and violet

FOOD PAIRINGS

Ideal as an aperitif with delicatessen, or with game, or chocolate
Store at 16°C – Cellaring potential : 5 to 7 years



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CHÂTEAU HAUT-GRELOT

Chemin de
L'ESTUAIRE
TECHNICAL SHEET

APPELLATION

Blaye Côtes de Bordeaux

VARIETY

Cabernet Sauvignon

PRODUCTION

40 HI/Ha

TERROIR

Gravelly, sandy and muddy soil
Hills of the Agrières, plot of the Estuary
Southwest exposition

VINIFICATION

Whole vinification in barrels

AGING

16 months aging in 225L barrels

TASTING NOTES

Woody, grilled, and vanilla nose with freshness of red fruits
Powerful, and bodied with structured tanins
Long and aromatic finish

FOOD PAIRINGS

Perfect with game or matured red meat
Drink at 16°C – Cellaring potential : 10 to 15 years



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CHÂTEAU HAUT-GRELOT

BOIR POUR VOIR

TECHNICAL SHEET

DESIGNATION

Blaye Côtes de Bordeaux

VARIETY

100% Sauvignon Gris

PRODUCTION

1 500 bottles

TERROIR

Gendron hillsides on gentle soils

VINIFICATION

Grapes carefully selected by our discerning palates
Skin maceration in a « diamant » vat for 6 months
Foot treading

AGING

6 months in a « diamant » vat

TASTING NOTES

Rose, citrus, orange zest and aniseed aromas
Slight bitterness which gives a great length in the mouth

FOOD PAIRINGS

Perfect with aperitif, hard cheeses and biscuits desserts
To be served between 10 et 12°C



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CHÂTEAU HAUT-GRELOT

LA BELLE DE BLAYE

TECHNICAL SHEET

APPELLATION

Blaye Côtes de Bordeaux

VARIETY

100% Sauvignon

PRODUCTION

45 Hl/Ha

TERROIR

Sandy, clayey and silty soils in a plot called Gendron
Old vines (minimum 20 years)

VINIFICATION

Disbudding and control of the foliage
Phasing of the harvest for the best maturity

AGING

9 Months in two wines oak barrels on fine lees

TASTING NOTES

Oaky and mineral notes
Nice length and aromatic power
Rich mouth, with lovely liveliness

FOOD PAIRINGS

Perfect with cooked seafood and fish or asparagus
To be served between 12 et 14°C



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CHÂTEAU HAUT-GRELOT

Côteaux de Méthéz

TECHNICAL SHEET

APPELLATION

Blaye Côtes de Bordeaux

VARIETY

100% Merlot

PRODUCTION

35 HI/Ha

TERROIR

8 Hectares of old vines, low yield
Sandy and gravelly soils

VINIFICATION

Mechanical harvest at full maturity and selective sorting

AGING

12 months in new american and french oak barrels

TASTING NOTES

This wine is extremely seductive
Elegant, intense nose with black berries notes
Subtle hints of charred oak and spices
Full-bodied, rich, suave and silty texture

FOOD PAIRINGS

Ideal with grilled red meat, slow-cooked lamb, roast duck
To be served at room temperature – Long keeping wine



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CHÂTEAU HAUT-GRELOT

Sélection

TECHNICAL SHEET

APPELLATION

Blaye Côtes de Bordeaux

VARIETY

90% Sauvignon blanc
10% Sauvignon gris

PRODUCTION

45 Hl/Ha

TERROIR

Sandy, silty and clayey soils
Old vine on the hillside further inland

VINIFICATION

Mechanical harvest and selective sorting

AGING

6 months ageing in oak barrels
Weekly stirring of the lees

TASTING NOTES

Intense and buttery nose with hints of white flowers
A complex bouquet of roasted coffee, violet and white peach
Fresh and fleshy aromas, with nice and long finish

FOOD PAIRINGS

Ideal as an aperitif, with tapas or white meat
To be served between 12 et 14°C – Enjoy after 2-3 years aging





CHÂTEAU HAUT-GRELOT

Sélection

TECHNICAL SHEET

APPELLATION

Blaye Côtes de Bordeaux

VARIETY

80% Merlot
20% Cabernet Sauvignon

PRODUCTION

45 Hl/Ha

TERROIR

3 Hectares
Gravelly and sandy soils
On the upper plot of then Agrières

VINIFICATION

Mechanical harvest and selective sorting

AGING

12 months ageing in new and one wine, and two
wine french oak barrels
This wine is selected from the best batches of the Première Cuvée

TASTING NOTES

Expressive nose, fresh and complex
Well balanced, harmonious with silky
Complex bouquet of vanilla and red berries flavors

FOOD PAIRINGS

Ideal with pasta dishes, risottos and cheese
To be served at room temperature – Cellaring potential : 5 years



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CHÂTEAU HAUT-GRELOT

PREMIERE CUVÉE

TECHNICAL SHEET

APPELLATION

Blaye Côtes de Bordeaux

VARIETY

90% Sauvignon
10% Sémillon

PRODUCTION

50 HI/Ha

TERROIR

24 Hectares
Sandy, silty and clayey soils

VINIFICATION

Mechanical harvest and selective sorting

AGING

3 months in vats on fine lees

TASTING NOTES

Clear and pale yellow, with silvery sheen
Nice expression of exotic fruits and grapefruit
Full bodied, delicious, with a great liveliness

FOOD PAIRINGS

Ideal as an aperitif, with seafood or grilled fishes
To be served between 10 and 12°C



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PREMIERE CUVÉE

TECHNICAL SHEET

APPELLATION

Blaye Côtes de Bordeaux

VARIETY

90% Sauvignon
10% Sémillon

PRODUCTION

50 Hl/Ha

TERROIR

24 Hectares
Sandy, silty and clayey soils

VINIFICATION

Mechanical harvest and selective sorting

AGING

3 months in vats on fine lees

TASTING NOTES

Clear and pale yellow, with silvery sheen
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CHÂTEAU HAUT-GRELOT

PREMIERE CUVÉE

TECHNICAL SHEET

APPELLATION

Blaye Côtes de Bordeaux

VARIETY

70% Merlot
30% Cabernet Sauvignon

PRODUCTION

50 Hl/Ha

TERROIR

15 Hectares
Gravelly, sandy, silty soils

VINIFICATION

Mechanical harvest with selective sorting

AGING

12 months in two wines oak barrels

TASTING NOTES

Ruby red color
Lovely nose with red berries, vanilla and spicy flavors
Round, fruity and well-balanced with long and aromatic finish

FOOD PAIRINGS

Ideal with delicatessen, game dishes, or red meat
To be served at room temperature – Cellaring potential : 5 years



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PREMIERE CUVÉE

TECHNICAL SHEET

APPELLATION

Blaye Côtes de Bordeaux

VARIETY

70% Merlot
30% Cabernet Sauvignon

PRODUCTION

50 Hl/Ha

TERROIR

15 Hectares
Gravelly, sandy, silty soils

VINIFICATION

Mechanical harvest with selective sorting

AGING

12 months in two wines oak barrels

TASTING NOTES

Ruby red color
Lovely nose with red berries, vanilla and spicy flavors
Round, fruity and well-balanced with long and aromatic finish

FOOD PAIRINGS

Ideal with delicatessen, game dishes, or red meat
To be served at room temperature – Cellaring potential : 5 years



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CHÂTEAU HAUT-GRELOT

P'tit Grelot TECHNICAL SHEET

APPELLATION

IGP Atlantique

VARIETY

100% Malbec

PRODUCTION

50 HI/Ha

TERROIR

2 Hectares
Clay and silty soils

VINIFICATION

Mechanical harvesting
Selected and sorted out grapes
Pressed rosé, first juice extracted

AGING

6 months ageing in stainless steel vats

TASTING NOTES

Mineral notes, floral aromas with subtle citrus flavors
Nice freshness and roundness
With a persistent aromatic after taste

FOOD PAIRINGS

Ideal as an aperitif, or on a summer salad or seafood
To be served between 8 et 12°C



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CHÂTEAU HAUT-GRELOT

Bouches baies

TECHNICAL SHEET

APPELLATION

Bordeaux Clairet

VARIETY

100% Cabernet Franc

PRODUCTION

50 HI/Ha

TERROIR

2 Hectares
Sandy, silty and clayey soils

VINIFICATION

Mechanical harvest with sorting grapes

AGING

6 months in stainless steel vats

TASTING NOTES

Vibrant dark pink, very bright
Intense nose with strawberry and floral flavor
Round and fruity, with lovely richness
Generous persistent finish

FOOD PAIRINGS

Ideal as an aperitif, on a summer salad, pizzas, or grilled meat
To be drink young and fresh.





CHÂTEAU HAUT-GRELOT

Blanc de blancs - BRUT

TECHNICAL SHEET

APPELLATION

Crémant de Bordeaux

VARIETY

100% Sémillon

PRODUCTION

60 HI/Ha

TERROIR

1 Hectares
Sandy loamy and clayey soils

VINIFICATION

Manual harvest with perforated boxes
Immediately cold-pressed under inert atmosphere

AGING

9 months, then bottling with sugar liqueur and yeast
Bottles are turned everyday to move the sediments
Disgorgement with liqueur to create bubbles

TASTING NOTES

Pale yellow robe, fine bubbles
Elegant, lovely floral and fruity flavors
Fresh, harmonious, complex with a long finish

FOOD PAIRINGS

Ideal as an aperitif or with cake and pastries



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CHÂTEAU HAUT-GRELOT

Cuvée Julia

TECHNICAL SHEET

APPELLATION

Crémant de Bordeaux

VARIETY

100% Cabernet Sauvignon

PRODUCTION

0,20 Hectares

TERROIR

Sandy and silty soils on the hillside further inland

VINIFICATION

Manual harvest with perforated boxes
Immediately cold-pressed under inert atmosphere

AGING

9 months, then bottling with sugar liqueur and yeast
Bottles are turned everyday to move the sediments
Disgorgement with liqueur to create bubbles

TASTING NOTES

Pale and bright pink robe
Lovely floral nose with candied orange peel notes
Elegant and balanced, with nice aromatic after-taste

FOOD PAIRINGS

Ideal as an aperitif, with desserts, or seafood and grilled fishes
To be served between 6 et 8°C – Enjoy young and fresh



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CHÂTEAU HAUT-GRELOT

Hors d'Age

Fine de Bordeaux

FICHE TECHNIQUE

APPELLATION

Bordeaux

CÉPAGE

100% Ugni Blanc

TERROIR

Sols sablo-limoneux et argileux

VINIFICATION

Vendanges manuelles en clayettes perforées, apport de raisins entiers au pressoir. La pressée des raisins entiers est obligatoire. Fermentation en bouteilles. Cette étape donne naissance au vin effervescent. Ajout liqueur de tirage destiné à la prise de mousse. Remuage manuel tous les jours pendant 4 à 6 semaines. Le dégorgement consiste à éliminer le dépôt formé par simple pression. Stockage des bouteilles en caves pour laisser s'épanouir les arômes avant commercialisation.

ÉLEVAGE

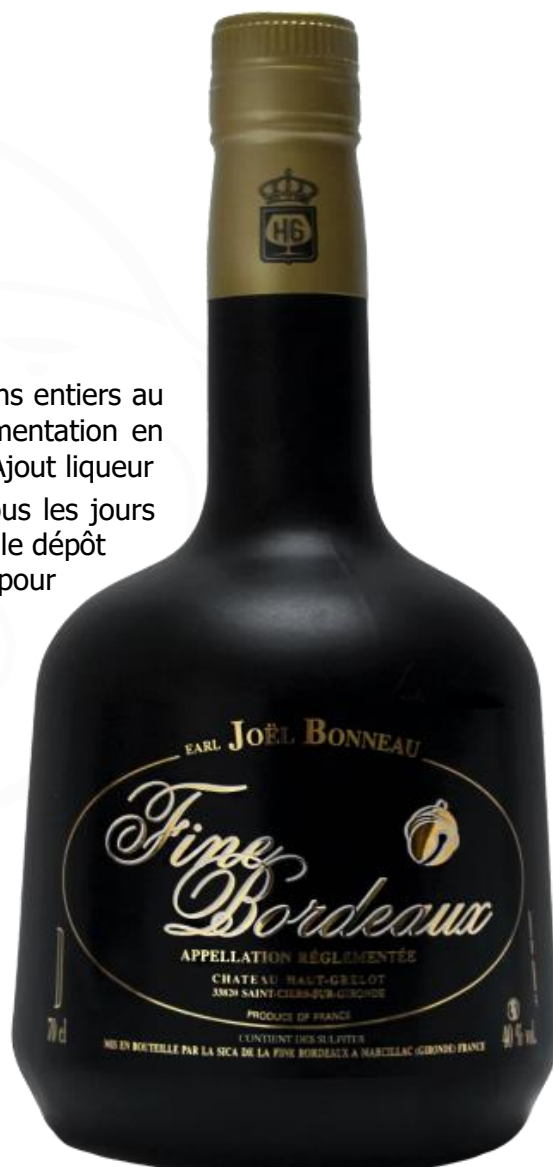
9 mois d'élevage en bouteilles dans des galeries creusées dans le calcaire.

DÉGUSTATION

Notes de fruits secs, de noyaux de pruneaux et arômes de vanilles.

ACCORDS

Idéal en digestif, accompagné d'un cigare de République Dominicaine.



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