

Château Haut Rian

Offered by WorldWide Cellars Imports

Château Haut Rian

Michel Dietrich and his wife Isabelle hail, respectively, from Alsace and Champagne. Shy but enormously generous and kind, I was recently fortunate to spend an entire weekend with the couple in Bordeaux enjoying their amazing hospitality. A large estate of 80 hectares, Haut Rian sweeps up the bluffs from the appellation Premières Côtes de Bordeaux inland to Entre-Deux Mers, even touching into Cadillac. Michel studied winemaking in Burgundy and Bordeaux before the couple left to spend several years between 1981 and 1987 broadening their horizons in Australia, where Michel worked as director and oenologist for Rémy Martin Vineyards, before returning to France to purchase Château Haut Rian in 1988. Vineyards are all south to southeast, with gravelly limestone soils.

Chateau Haut Rian Bordeaux Sec

Site: From the estate's vineyards near the village of Rions. Limestone and gravel. **Grapes:** 35% Sauvignon Blanc and 65% Semillon from 50 year old vines. **Vinification:** Stainless steel vinification in this spanking-clean winery. 25% of the grapes get 18 hours of skin contact at low temperature. The free-run juice is then fermented at low temperatures. **Elevage:** Settled in stainless steel vats before being bottled in February after the vintage. **Notes:** The two grapes are like racehorses, with the Sauvignon charging off in the lead but with the Semillon catching up and winning the race after the wine ages in the bottle. THINK ABOUT IT: CHATEAU HAUT RIAN BORDEAUX BLANC IS TO OYSTERS AS MILK IS TO COOKIES.

Note: _____

Haut Rian Excellence

Site: From the estate's vineyards near the village of Rions. Limestone and gravel. **Grapes:** 100% Semillon from very old vines averaging about 70 years old. **Vinification:** Fermentation is begun in stainless steel tanks after gentle pneumatic pressing. **Elevage:** 100% New Barrique for about 9 months, aged on its fine lees, with battonage twice a week. After bottling it is aged in the cellars for six months prior to release. **Notes:** Great acid and no obvious sense of the new oak. Only about 4500 bottles produced in an average vintage. Very well made wine.

Note: _____

Haut Rian Rosé

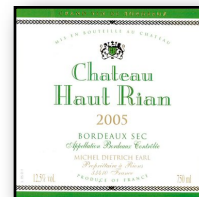
Site: From the estate's vineyards in the Premières Côtes de Bordeaux; limestone soils, all from Rions near the winery. **Grapes:** 50% Merlot, 40% Cabernet Franc, 10% Cabernet Sauvignon. **Vinification:** 50% of the grapes receive skin contact for one night before being pressed off the skins. **Elevage:** Settled in stainless steel vats before being bottled in January after the vintage. **Notes:** "Happy and sappy" rosé; a classic. Michel sez: Consume with Grilled fish, charcuterie, sausage, barbeque. Drink before and during lunch or dinner!

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Haut Rian Rouge "Cuvee Traditionelle"

Site: From the estate's vineyards in the Premières Côtes de Bordeaux; limestone soils, all from Rions near the winery. **Grapes:** 70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc. **Vinification:** Traditional maceration and settling. **Elevage:** Aged in barriques for about 6 months, some practically new. **Notes:** Plummy, sweet spicy, sandalwood, cigar box. Mouth gives a really nice impression, round tannins.

Note: _____



Michel Dietrich demonstrates a sampling of some of the appropriate foods with which to consume his Bordeaux Blanc

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